

WYNNS
COONAWARRA ESTATE



Black Label Old Vines Shiraz 2021

Shiraz (formerly known as “Hermitage”) is an important part of Coonawarra’s history. The acknowledged reputation of Coonawarra for age worthy wines has largely centred on Cabernet Sauvignon and Cabernet Shiraz blends. However, the very early history (in the 1890s) focused on other varieties – particularly Shiraz. Today Wynns is privileged to grow Shiraz on many prime locations within Coonawarra. These vineyards have stories to tell and a history of quality. We select the Black Label Shiraz from the oldest of them including the Undoolya vineyard, a rare fragment of the original 1890s fruit colony planting, which was planted in between 1894 and 1987. Wynns ‘Old Vines’ Shiraz is a superb example of Coonawarra’s cool climate style.

Winemaker Comments: Sue Hodder, Sarah Pidgeon, Chris Plummer

Variety

100% Shiraz from Wynns own vineyards on the Terra Rossa strip. The backbone of this wine is parcels from Wynns two oldest vineyards Undoolya (planted 1894-7) and Johnsons Block (planted 1925). Average vine are 75 years.

Winemaking

The old Shiraz vineyards were harvested in late March and early April 2021, a little later than long term average for Shiraz. The individual vineyards are selectively harvested, and vision berry sorted to a range of fermenters, including opens and statics. There are some natural ferments as well as selected cerevisiae yeast. 2 weeks on skins for most parcels. Vineyard Parcels are kept separate in barrel for maturation, before the final selection is made.

Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar 3.63pH/6.1/ 0.4g/L

Peak Duration

Enjoy on release, or carefully cellar for up to 10+ years

Maturation

Matured for 13 months in new and seasoned French oak barrels (13% new).72% in 300L hogsheads, 18% in 225L barriques, 10% in 3000L wooden vats.

Colour

Intense ruby colour with a youthful purple hue.

Nose

Pristine berry fruits dominate the nose, supported hints of orange blossom, lavender and subtle spices.

Palate

A classic medium-bodied Shiraz palate, fine and silky. Crunchy dark berries with black pepper and some delicate spiced pastry notes. Sleek tannin with lively acidity frames the bright fruit creating a seamless, layered wine, telling of its cool climate home.

Perfect Pairing

Vitello tonnato: Northern Italian styled poached veal with a creamy tuna and lemon sauce, traditionally served cold as an antipasto.

Why?

The silky red fruit flavours are a wonderful juxtaposition to the salt and smoky notes of this classic dish, giving a refreshing and satisfying experience.

