

WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS



Wynns Coonawarra Black Label Shiraz 2018

Shiraz (formerly known as “Hermitage”) is an important part of Coonawarra’s history. The acknowledged reputation of Coonawarra for age worthy wines has largely centered on Cabernet Sauvignon and Cabernet Shiraz blends. However, the very early history (in the 1890s) centered 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 which was planted in 1894.

Wynns ‘Black Label’ Shiraz is a superb example of Coonawarra’s cool climate style.

Winemaker Comments: Sue Hodder

Variety

100% Coonawarra Shiraz

Vintage Conditions 2018

2018 is a vintage that shows the quality of shiraz from the best vineyard sites. Wynns 2018 Shiraz is spicy, silky and medium bodied. Winter and Spring rainfall was excellent at 20% above long- term averages, soil moisture was replenished, and limestone aquifers recharged. Warm Summer temperatures advanced early ripening by two weeks. However, a strong coastal upwelling cooled March, and extended the ripening period so that picking was around long-term average. The Cool finish was ideal for acid retention and freshness.

Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar pH – 3.59, TA – 6.2 G/L, RS – 0.4 G/L

Peak Duration

Enjoy on release, or cellar carefully until 2035

Maturation

15 months in French oak hogsheads and barriques

19% new 81% 3-4yo

86% hogsheads, 14% barriques

Colour

Deep red/Black with a vibrant purple rim.

Nose

Nose is Reminiscent of ripe strawberries with black pepper.

Palate

Palate is fine and silky. The old vines give us generous redcurrant fruit at moderate sugar levels. Hence the restrained alcohol yet perfectly ripe fruit. This is a riper version of a Cool climate Australian Shiraz.

Perfect pairing

Smoked eggplant dip (baba ghanoush)

Why?

The silky red fruit flavours bring out the creamy texture of the eggplant.