



WYNNS
COONAWARRA ESTATE



Michael Shiraz

2015

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz. The fruit used for this wine comes from the best vineyard sites in Coonawarra and is only made in years when the best quality fruit is available. The first Michael (then called Michael Hermitage) was a one-off from the 1955 vintage, made after proprietor David Wynn noticed the outstanding quality of the wine from two particular barrels and ordered them to be bottled separately. Named after David Wynn's young son, this is a legendary Australian wine

Winemaker Comments: Sue Hodder & Sarah Pidgeon

Variety

Coonawarra Shiraz

Vintage Conditions 2015

A warm spring with even flowering and set, giving good yields. A mild summer, and long ripening period delivered full fruit flavours and balanced acidity. 2015 is heralded as an outstanding Coonawarra vintage. The 2015 Wynns John Riddoch, Michael and Messenger are all amongst the best we have made. They reflect optimum growing conditions and careful selection.

Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar 3.61pH/6.5/dry (0.4g/L)

Peak Duration

Enjoy on release, or cellar carefully for five to 20 years

Maturation

17 months in new and seasoned French oak, 60% hogsheads, 40% barriques. 25% new, 75% seasoned French oak.

Colour

Vibrant red purple with intense red/black core

Nose

Aromatically enticing spiced plum and classic Coonawarra raspberries.

Palate

A smooth, rich and complex palate infused with vibrant red fruits and framed with very fine silky tannins. The 2015 Michael epitomises a cooler style of Shiraz from a warmer year. Fruit is medium-bodied with red, fruits and a sophisticated, silky texture. The wine has genuine concentration with refinement

Perfect pairing

Pizza with Tomato, aged Pecorino, fresh tomato, artichoke, and optional Continental Pork Sausage

2015 Michael has delicious fruit purity and silkiness that balances this great pizza beautifully.

Inspired by Fodder of Coonawarra no.7 Pizza