



Wynns Coonawarra Estate

Chardonnay 2004



Wynns Coonawarra Estate was the first winery to be established in Coonawarra, by John Riddoch in 1896. The winery is located on the world famous strip of terra rossa soil renowned for producing wines of exceptional quality.

First produced in 1981, Wynns Coonawarra Estate Chardonnay has consistently upheld a superior quality and value reputation and demonstrates that Coonawarra, like Bordeaux, produces fine white wines to complement its more famous reds.

The style has been refined since the early 1990s with a gradual reduction in the overall use of oak. The 2004 continues the tradition of delivering balanced, attractive chardonnay for immediate enjoyment or medium term cellaring.

Vineyard Region

Coonawarra

Vintage Conditions

There was an ideal growing season leading up to the 2004 vintage, with average temperatures and rainfall in the winter and spring. Cool and dry conditions in January promoted slow ripening conditions which continued despite warmer weather in February and March. Despite being a late vintage, the fruit produced, especially riesling, was of very high quality.

Grape Variety

Chardonnay

Maturation

This wine was matured for 6 months in new, one and two year old French oak.

Winemaker Comments: Sue Hodder



Colour

Pale bright green.



Nose

The nose is very attractive, showing lemon and pear aromas, with hints of blossom in the background.



Palate

The palate has a creamy texture with a fresh, crisp acid background. Flavours redolent of fresh pears combine well with the savoury note of well integrated oak.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.80g/L
pH: 3.50

Last Tasted

10 Apr 2005

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Aperitif,
Chicken, Salad

