



Wynns Coonawarra Estate

Chardonnay 2005



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 2005 continues the tradition of delivering balanced, attractive chardonnay for immediate enjoyment or medium term cellaring.

Vineyard Region

Coonawarra

Vintage Conditions

Coonawarra experienced a cool, dry summer with the grapes ripening evenly and early. Overall, perfect vintage weather, with no rain offered a great opportunity to make wines of classic varietal character and longevity.

Grape Variety

Chardonnay

Maturation

Selected parcels of this wine was matured for six months in a combination of new and seasoned American and French oak.

Winemaker Comments: Sue Hodder



Colour

Pale gold with subtle green hue.



Nose

Succulent rich ripe stone fruit characters - white peach, mango and delicate crisp lime notes combine with subtle elegant honey, caramel and vanilla oak undertones.



Palate

Exceptionally well balanced wine, which is dominated by fresh stone fruit and elegant citrus crispness. A generous rich palate provides both fruit weight and creamy fullness, while superb balance between acid and alcohol gives depth and length. The wine finishes with very fine caramel oak characters that is characteristic of Wynns Coonawarra Estate Chardonnay.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 5.50g/L
pH: 3.42

Last Tasted

22 Feb 2006

Peak Drinking

Now - 2011

Food Matches

Ideally suited to Chicken,
Seafood, Salad

