



Wynns Coonawarra Estate



Chardonnay 2006

Wynns Coonawarra Estate was the first winery to be established in the Coonawarra, by John Riddoch in 1896. The winery is located on the world famous strip of 'Terra Rossa' soil that produces fruit of an exceptionally high quality.

First produced in 1981, Wynns Coonawarra Estate Chardonnay demonstrates that Coonawarra, like Bordeaux, produces fine whites as well as fine reds. This wine has consistently upheld a superior value-for-money reputation.

As a young wine it typically displays melon, fig and citrus fruit flavours finely balanced with vanillin oak. The style has been refined since the early 1990s and the impact of oak-derived flavours has been reduced. The 2006 is a beautifully balanced Chardonnay that will age well during cellaring.

Regional Source

Coonawarra.

Vintage Conditions

A dry, warm winter promoted good bud fruitfulness followed by a spring with limited frost concerns which meant overall vine health was excellent. January was hot and dry, tempered by a cool February that steadied ripening. Warm weather at harvest ensured full flavour development. Harvest was over by 19 April.

Grape Variety

Chardonnay

Maturation

Parcels of this wine was matured for 9 months in a combination of French oak barriques, hogsheads.

Winemaker Comments: Sue Hodder



Colour

Pale straw with a bright, youthful appearance.



Nose

The nose shows aromas of citrus and white peach with complexing notes of honeysuckle.



Palate

The palate is luscious and smooth with peach and nectarine flavours dominating. Spicy, subtle oak aids structure and complexity. This wine is delicate yet flavoursome, showcasing Coonawarra's cool climate elegance.

Wine Analysis

Alc/Vol: 13.4%

Last Tasted

19 December 2006

Peak Drinking

Now - 2012

Food Matches

Ideal as an aperitif or with chicken or seafood.