



Wynns Coonawarra Estate

Michael Shiraz 1998

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. This wine -- named after Wynn's young son -- is a legend of the Australian wine industry with good bottles still offering a great wine experience.

This best-of-vintage concept was revived with the superb 1990 vintage and Michael Shiraz has been produced each year (with the exception of 1992 and 1995) since then.

Vineyard Region

Coonawarra

Vintage Conditions

Excellent vintage in Coonawarra that produced intense colours, rich flavours and ripe tannins across all varieties. Yields were average. An emphasis on stress management in the vineyard saw vines holding up well. A succession of dry years has resulted in drought tolerance which, when managed correctly in good soils, can produce very concentrated flavours.

Grape Variety

Shiraz (Syrah)

Maturation

Matured in new and one-year-old American oak and used French oak.

Winemaker Comments: Sue Hodder



Colour

Dark red with ruby tinges.



Nose

Ripe and exotic. Aromas of plummy fruit with layers of spice and mineral.



Palate

Ripe and generous on a velvety frame. Stylish and packed with flavours of cherry, raspberry and earthy spice. Rich, concentrated fruit with balanced oak and fine acidity guarantees longevity. An outstanding feature of this wine is its texture.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 7.30g/L
pH: 3.43

Last Tasted

16 Jan 2001

Peak Drinking

2005 - 2010

Food Matches

Ideally suited to Duck & Game, Lamb

