



Wynns Coonawarra Estate



Michael Shiraz 2004

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 when the grapes are of extraordinarily high quality.

Regional Source

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 was of very high quality.

Grape Variety

Shiraz

Maturation

This wine was matured for 13 months in a combination of new French and seasoned French and American oak.

Winemaker Comments: Sue Hodder



Colour

Deep dark red with a vibrant hue.



Nose

The nose shows ripe red fruit aromas with integrated coffee and vanillin oak notes, black pepper and aniseed touches.



Palate

A rich but tightly structured palate with fine balanced tannins, the 2004 Michael Shiraz is an elegant wine, with sweet berry fruit, black pepper and mint flavours. The multi-layered palate shows the characteristic silky tannins and lingering spice notes.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

18 April 2007

Peak Drinking

2008 to 2015

Food Matches

Ideal with beef, lamb, duck and game.