



Wynns Coonawarra Estate



Riesling 2004

Wynns Coonawarra Estate Riesling, first vintage 1962, has gained a reputation as one of Australia's most consistent, value-for-money white wines. From a region famed for its red wines, this Riesling proves that the Coonawarra can also produce whites of the highest quality.

This wine tends to show Riesling characters at the riper end of the spectrum, with floral aromas and an attractive fruit lift that contrasts with the steely-dry structure associated with many Clare and Eden Valley Rieslings.

The 2004 is a superbly aromatic example of a cool climate Riesling and will age gracefully during 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

Riesling

Maturation

This wine was matured in stainless steel.

Winemaker Comments: Sue Hodder



Colour

Pale golden straw with green highlights.



Nose

A lemon sherbert nose with hints of grapefruit and blossom.



Palate

The palate is concentrated yet soft with notes of lemon and lime. A great aperitif style riesling with excellent persistence of flavour. A great palate cleanser for very spicy foods.

Wine Analysis

Alc/Vol: 12.5%

Last Tasted

20 Aug 2004

Peak Drinking

Now - 2008

Food Matches

Ideally suited to Aperitif,
Asian, Salad

