



WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Riesling 2007

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 2007 is a superbly aromatic example of a cool climate Riesling and will age gracefully during cellaring.

Winemaker Comments Sue Hodder

Vineyard Region

Coonawarra

Vintage Conditions

Winter was cold and exceptionally dry with only 89mm of rainfall. A dearth of spring rainfall (only 67mm) coupled with clear skies, resulted in the worst October frosts on record, although frost protection sprinklers saved the crop and canopy health. December conditions were mild and dry. January was the only wet month for the entire June to April period, with 100 mm of rain just before veraison providing a welcome boost to vine health, and berry size. February, March and April were all drier and warmer than normal which alleviated any fungal disease concerns and initiated an early vintage.

Technical Analysis

Harvest Date March - April 2007

pH 3.1

Acidity 7.1g/L

Alcohol 12.0%

Residual Sugar g/L

Bottling Date July 2007

Peak Drinking Now to 2012

Wynns Coonawarra Estate Awards

Grape Variety

Riesling

Maturation

This wine was matured in stainless steel.

Colour

Pale straw with green hues.

Nose

The nose shows aromas of citrus blossom and lemon zest with a touch of minerality and a hint of dried herb.

Palate

Flavours of lemon sherbet, granny smith apple and a touch of bay leaf are complimented by fresh lemon acid. A hint of chalkiness frames the lingering fruit characters across the finish.