



# Wynns Coonawarra Estate

## Shiraz 2001

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 with intensely concentrated flavours.

Launched in 1952 as Coonawarra Estate Claret, this wine has long upheld Wynns Coonawarra Estates' reputation as a producer of premium Coonawarra Shiraz.

Typically it has aromas reminiscent of ground black pepper, mulberry and raspberry, through to blackberry at the riper end of the spectrum. Oak is used to mature and increase the wines complexity, without dominating its distinctive cool-climate Coonawarra Shiraz characters. A medium bodied Shiraz with a clean crisp finish that will age gracefully in the tradition of the original Wynns Hermitage wines.

### Vineyard Region

Coonawarra

### Vintage Conditions

Good winter rains gave Coonawarra a very good start to the season. Fruit set was excellent across all varieties, and careful vineyard management including 'green harvesting' to remove heavy crops aided in controlling yields. March rainfall delayed the harvest, but April and May were fine and mild and the fruit was picked in very good condition.

### Grape Variety

Shiraz (Syrah)

### Maturation

The wine was barrel aged for 14 months in a combination of new and old American and French oak.

## Winemaker Comments: Sue Hodder



### Colour

Deep purple/red with vibrant hues that are characteristic of all 2001 Coonawarra Shiraz.



### Nose

Intensely fragrant, rose petals, violets, black pepper and black plums.



### Palate

Medium bodied with silky tannins and intense shiraz varietal flavours. Black pepper, ripe cherries and plums. A layered flavour profile, which captures the richness of good Shiraz with the spice and pepper of a cool climate wine. Ripe but soft tannins and acidity frame the palate.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

18 Jul 2002

### Peak Drinking

Now 2012

### Food Matches

Ideally suited to Beef, Cheese

