



Wynns Coonawarra Estate



Shiraz 2003

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' 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 wine's complexity, without dominating its distinctive cool-climate Coonawarra shiraz characters. A medium-full-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

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 (Syrah)

Maturation

The wine was barrel-aged for 10 months in a combination of old and new French and American oak.

Winemaker Comments: Sue Hodder



Colour

Vibrant red with a good intensity.



Nose

A lifted nose with fresh and inviting cherry and spice aromas. There are clear, cool climate shiraz aromas with hints of bay leaf and blackcurrant and red rose petals.



Palate

A medium bodied wine in the classic Wynns Coonawarra Estate Shiraz style. Flavours of black pepper, ripe plums and hints of clove are complemented by polished tannins and soft acidity.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

7 Sep 2004

Peak Drinking

Now - 2012

Food Matches

Ideally suited to Lamb, Beef, Veal

