



Wynns Coonawarra Estate



Shiraz 2004

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 Estate's 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 wine with a clean crisp finish that will age gracefully in the tradition of the original Wynns Hermitage.

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

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

Winemaker Comments: Sue Hodder



Colour

Vibrant, cherry red.



Nose

The nose shows floral tones and notes of raspberry and cream against a subtle vanilla-chocolate oak background.



Palate

Vibrant cherry and raspberry fruit flavours on the palate compliment the silky tannins and plump, generous flavours. A lingering warm, creamy oak finish with hints of cloves and nutmeg completes this medium bodied wine showing its classic, cool climate origins.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

17 May 2005

Peak Drinking

Now - 2013

Food Matches

Ideally suited to Beef, Duck & Game, Lamb

