



WYNNS  
COONAWARRA ESTATE



THE ESTATE THAT MADE  
COONAWARRA FAMOUS

## Coonawarra Shiraz 2007

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 exceptional quality.

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 the Wynns Coonawarra Estate Shiraz 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 character. A medium bodied wine with a lengthy finish that will age gracefully in the tradition of the original Wynns Hermitage.

### 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 to April were all drier and warmer than normal which alleviated any fungal disease concerns and initiated an early vintage.

#### Technical Analysis

##### Harvest Date

pH 3.52

Acidity 6.2g/L

Alcohol 14.0%

Residual Sugar g/L

Bottling Date

Peak Drinking To 2013

Wynns Coonawarra Estate Awards

#### Grape Variety

Shiraz

#### Maturation

Six months oak maturation using a mixture of French and American oak.

#### Colour

Vibrant deep red with a red/purple hue.

#### Nose

On the nose there are lifted red cherries and wild berries, with some sweet spice, accompanied by hints of cocoa and subtle vanillin oak.

#### Palate

The palate is rich and spicy, with red berry fruit and a touch of nutmeg. The fruit is well supported by ripe soft tannins which combine to add lovely length on the back of the palate.