



Wynns Coonawarra Estate Shiraz 2018

Since 1952 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 of ground black pepper, berry and distinctive floral notes. Delicate oak is used to match and support the fine palate structure, without dominating its distinctive, cool-climate character. A medium-bodied wine with a lingering finish that will age gracefully in the tradition of the original Wynns Hermitage wine.

Winemaker Comments: Sue Hodder / Sarah Pidgeon

Region: Coonawarra

Grape Variety: Shiraz

Harvest date: March & early April 2018

2018 vintage conditions:

A warm season with moderate yields delivering full fruit flavours and balanced acidity.

Alcohol: 13.6%

Technical Analysis:

13.6% pH/TA: 3.69/5.7 RS: <0.5 (dry)

Maturation:

13 months maturation using a mixture of seasoned French oak barrels and planks

Colour:

Bright purple

Nose:

Intense fruits are fast out of the box revealing wild blackberry and a savoury/bramble backdrop.

Distinctive white floral notes lift the aromas up and speak of the classically aromatic Coonawarra style.

Palate:

Elegant and silky, with attractive dark fruits. Delicate oak is used to match and support the fine palate structure, leaving room for ripe tannins to complete the picture without dominating its distinctive cool climate character. The finish is drawn out with hints of cedar, nutmeg and fragrant bay leaf. This is a beautifully balanced wine ready to enjoy now or cellar in the medium term. A wine that calls for smoky grilled meats and veggies.

Cellaring: Enjoy on release or cellar for up to 7 years