



WYNNS  
COONAWARRA ESTATE



THE ESTATE THAT MADE  
COONAWARRA FAMOUS

## Coonawarra Chardonnay 2012

First produced in 1981, Wynns Coonawarra Estate Chardonnay demonstrates that Coonawarra offers a suitable environment for both fine whites as well as premium red wines. The long ripening season from Coonawarra's cool southerly climate produces Chardonnay with excellent varietal character. Poached pear and stone fruit characters balance the soft natural acidity. Underlying complex barrel ferment characters present an elegant, beautifully balanced Chardonnay that will continue to develop with short term cellaring.

### Winemaker Comments Sue Hodder

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#### Vineyard Region

Coonawarra

#### Vintage Conditions

Early and long ripening for optimal flavour development.

#### Technical Analysis

##### Harvest Date

pH 3.37

Acidity 5.8g/L

Alcohol 13.5%

Residual Sugar 0.3g/L

##### Bottling Date

**Peak Drinking** Enjoy now or cellar for 2-3 years.

#### Grape Variety

Chardonnay

#### Maturation

Approximately one third was matured in seasoned French oak barrels

#### Colour

Bright pale straw with green edges.

#### Nose

Lifted white peach and nectarine balanced with subtle cashew nut and nougat aromas.

#### Palate

Elegant and crisp, with distinctive poached pear notes. Nutty French oak barrel fermentation characters highlight the gentle creamy palate and add texture. Soft stone fruit and citrus are reined in by the delicate acid to give a lively, balanced and lingering finish.