



WYNNS  
COONAWARRA ESTATE



## Shiraz 2010

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 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 rainfall was about average and provided welcome rejuvenation for the ground water. Rainfall from flowering through to harvest was slightly above average, ensuring fresh, healthy canopies and even ripening. The growing season was consistently warm, without any damaging heat. Warm weather in late November and early December was ideal for flowering, and resulted in even maturity and berry size at harvest. Even and early ripening for the 2010 vintage delivered moderate yields, full fruit flavours and balanced acidity.

#### Technical Analysis

**Harvest Date** March & April 2010

**pH** 3.53

**Acidity** 6.1g/L

**Alcohol** 14%

**Residual Sugar** 0.5g/L

**Bottling Date** June 2011

**Peak Drinking** This wine can be enjoyed on release or cellared in the short term for 3-5 years.

#### Grape Variety

Shiraz

#### Maturation

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

#### Colour

Bright vibrant with vivid purple hue.

#### Nose

Rich concentrated aromas of ripe mulberries, rhubarb and black cherry, complexed by subtle toast, nutmeg and cinnamon spice.

#### Palate

Structured and seamless with a rich, lush and fruitful mid palate supported by well-defined velvet fruit tannins. An amalgam of floral and spicy notes adds final complexity and length.