



# Wynns Coonawarra Estate

## Shiraz 2002

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' 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-full-bodied Shiraz with a clean crisp finish that will age gracefully in the tradition of the original Wynns Hermitage wines.

### Vineyard Region

Coonawarra

### Vintage Conditions

The spring of 2001 and the summer of 01-02 was one of the coldest in recent history with the dry, cool and occasionally windy conditions resulting in very low yields. Careful canopy management and the lower yields allowing the crop to ripen perfectly. Coonawarra reds from the 2002 vintage are elegant and display excellent structure, reflecting the cooler year.

### Grape Variety

Shiraz (Syrah)

### Maturation

The wine was barrel-aged for 11 months in a combination of old and new American oak.

## Winemaker Comments: Sue Hodder



### Colour

Deep crimson red.



### Nose

The aromas are rich and spicy, reflecting the cooler vintage conditions, with hints of black pepper and eucalypt.



### Palate

This medium to full bodied Shiraz displays a concentration of fruit and highlights the trademark Coonawarra characters of spiced, dark berry fruit. The fresh plum and berry fruit flavours are interlaced with a crisp acid structure and framed by a fine tannin backbone. This wine will reward medium to long term cellaring.

### Wine Analysis

Alc/Vol: 13.5%  
Acidity: 6.50g/L  
pH: 3.50

### Last Tasted

3 Nov 2003

### Peak Drinking

Now - 2010

### Food Matches

Ideally suited to Lamb, Beef, Cheese

