



Black Label Old Vines Shiraz 2022

Shiraz (formerly known as “Hermitage”) is an important part of Coonawarra’s history. The acknowledged reputation of Coonawarra for age worthy wines has largely centred on Cabernet Sauvignon and Cabernet Shiraz blends. However, the very early history (in the 1890s) focused on other varieties – particularly Shiraz. Today Wynns is privileged to grow Shiraz on many prime locations within Coonawarra. These vineyards have stories to tell and a history of quality. We select the Old Vines Shiraz from the oldest of them including the Undoolya vineyard, a rare fragment of the original 1890s fruit colony planting, which was planted in between 1894 and 1987. A classic medium-bodied Shiraz palate, fine and silky, Wynns ‘Old Vines’ Shiraz is a superb example of Coonawarra’s cool climate style.

Winemaker Comments: Sarah Pidgeon

Variety

100% Shiraz

Vintage Conditions 2022

Overall, the 2022 Coonawarra vintage was a high-quality year without any obvious climate change impacts. After a cold start to the season, Budburst occurred in a cool spring. Thankfully, flowering week was ideal – warm temperatures with no wind – resulting in an even berry set. The ideal flowering conditions and above average temperatures led to even red coloring with minimal variability between bunches. Harvest dates ranged from late April into May. This is in line with long term average dates for Wynns Coonawarra Estate. Vintage 2022 exemplifies the Wynns Coonawarra Estate medium bodied age worthy style.

Wine Analysis

Alcohol 13.1% **pH** 3.6 **Acidity** 6.6g/L **Residual Sugar** 0.6g/L

Peak Duration

Enjoy on release, or carefully cellar for up to 10+ years.

Maturation

Matured for 10 months in new and seasoned French oak barrels. 5% new, 38% 1 year old, balance 2–4-year-old.

Color

Deep garnet with a purple hue

Nose

With wonderful intensity of fruit, its fragrance rises from the glass, revealing a deep swell of darker plum and rhubarb scents with black olive and a subtle floral tone of hyacinth.

Palate

Classically medium weight, it seamlessly transitions from a layered, silky flow of fresh, darker old vine Shiraz character into a finish of persistent, ultra-fine tannin marked by a plush extension of fruit and a delightful, stony mineral finish. A lightly cured note of pastrami aids the progression, providing a savoury complexity reflective of the fine, mild growing season.

Perfect Pairing

Duck rilette and dill gherkin with crusty sourdough. The gamey qualities of the duck complement the subtle meaty tones and fresh darker fruits of the Old Vine Shiraz, with the gherkin imparting a refreshing cut which leaves the mouth salivating for more.