



## Michael Shiraz

2019

Michael Shiraz is Wynns Coonawarra Estate's best-of-vintage Shiraz. Named after David Wynn's young son, the fruit used for this wine comes from the best vineyard sites in Coonawarra and is only made in years when the best quality fruit is available. The wine is a legend of the Australian wine story, with good examples of the 1955 Michael offering an outstanding experience.

### Winemaker Comments: Sue Hodder

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#### Variety

Coonawarra Shiraz

#### Vintage Conditions 2019

Whilst Coonawarra received adequate winter rains leading into the growing season, judicious irrigation from the Limestone aquifer was important in maintaining soil moisture levels at flowering and set. The 2019 growing season was cooler than 2018 and more closely aligned to long-term weather data. Vines canopies remained in excellent condition through to the end of harvest; significantly benefiting from the typically cool nights created by the Southern Ocean. Picking dates were also close to long term average. 2019 was an excellent, classic Wynns vintage – medium bodied.

#### Wine Analysis

Alcohol 13.8%

pH / Acidity / Residual Sugar 3.65pH/ 6.3/ Rs 0.4g/L

#### Peak Duration

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

#### Maturation

14 months in new (15%) and seasoned French oak hogsheads (85%) and barriques (15%)

#### Colour

Deep red with hints of purple

#### Nose

Initially restrained but opens up to aromas of fragrant dark berries. Underlying black pepper and dried mint add interest

#### Palate

Poised, juicy and fresh. Flavours of classic raspberry fruit ripeness spicy shiraz that are long on the palate. Fine tannins. This is a wine of freshness and power that will reward good cellaring.

#### Perfect pairing

Mushroom risotto

#### Why?

The Wynns Michael Shiraz is perfect with so many versions of this classic dish – including the many different types of mushrooms that are used. The silky texture offsets subtle and stronger flavours beautifully.