



WYNNS
COONAWARRA ESTATE



Wynns Coonawarra Estate Chardonnay 2020

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.

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Winemaker Comments: Sue Hodder

Region: Coonawarra

Grape Variety: Chardonnay

Alcohol: 13.9%

Technical Analysis:

RS <0.5 (dry), pH 3.58, TA 5.6g/L

Maturation:

Matured partly in new and seasoned French barrels, and in stainless steel to retain freshness.

Colour:

Pale green straw.

Nose:

White stone fruit and poached pear with praline notes adding depth to the aroma.

Palate:

Elegant pear and nectarine fruit flavours are supported by a creamy cashew nut texture. Natural cool climate acidity draws out the palate for a clean and flinty lingering finish with light spice and preserved lemon. Great with a charcuterie plate or a smoky stir fry.

Cellaring:

Enjoy on release or cellar carefully for up to 1 year.