



BIN 555™ SHIRAZ 2010 VINTAGE

COLOUR

Crimson red with purple hues.

BOUQUET

Aromas of plum, black pepper, dark chocolate and mocha supported by subtle vanillin oak.

PALATE

Ripe blackberries, plum and dark cherry fruits with hints of spice. Fine savoury tannins and subtle vanillin oak compliment the fruit. Palate richness with flavour persistence enhance the tasting experience.

VINTAGE CONDITIONS

Good winter rains were recorded across all grape growing regions throughout South Eastern Australia during winter prior to the 2010 growing season. Ideal cool to mild weather was observed during early spring. This, together with excellent soil moisture profiles, promoted healthy vine canopy development. A period of very warm windy weather was experienced during mid November which impacted on fruit set and resulted in slightly below average yields. Warm to hot weather conditions were encountered early in the season across all viticultural regions but this was followed by milder weather from early February through to late March as the harvest progressed, creating near-perfect conditions for ripening.

WINE MAKING

After rigorous vineyard inspections and meticulous attention to detail by our winemaking team, the highest quality Shiraz parcels were chosen. These parcels exhibited intense varietal characters which displayed exquisite Shiraz fruit flavours. The fruit was sourced predominantly from South Australian wine regions. Seasonal conditions enabled our Shiraz grapes to reach full maturity. This provided the winemaking team the best possible fruit to produce a range of rich, round and generous wines with great depth of flavour and soft balanced tannins. Fermentation took place over 10 – 15 days in a combination of static and rotary fermenters. Attention to strict cap management regimes and temperature control has helped the Wyndham Estate BIN 555 Shiraz to display the softness and generous flavour it is renowned for, coupled with great drinkability. A selection of American and French oak hogsheads were used for the maturation of selected wine parcels for a period of 18 to 22 months prior to blending and bottling.

CHIEF WINEMAKER: Ben Bryant

HARVEST DATE

March to April 2010

GRAPE VARIETY

Shiraz

CELLAR POTENTIAL

Short to medium term cellaring

BOTTLING DATE

July 2012 onwards

GROWING AREA

South Eastern Australia

FOOD MATCHES

The perfect accompaniment to beef and lamb dishes

WINE ANALYSIS

ALCOHOL: 14.3%

TOTAL ACID: 6.5g/L

pH: 3.53

MATURATION

American and French oak hogsheads

AWARDS