

ROBUST LUSCIOUS
RICH OPULENT

LIFE FULL OF
FLAVOUR™

WYNDHAM
ESTATE
Since 1828



BIN 555™ SHIRAZ 2011 VINTAGE

COLOUR

Medium depth crimson with purple tints

BOUQUET

Bright plum, cherry and spice complimented by sweat vanilla and toast from oak maturation

PALATE

Fresh plum and red berry fruits, with hints of toasted oak and soft chalky tannins. The fruit is expressive with a soft, balanced and generous palate weight. Flavour persistence and Shiraz expression is again a key to our BIN 555 Shiraz.

VINTAGE CONDITIONS

Excellent winter rains were recorded across all grape growing regions throughout South East Australia during the winter prior to the 2011 growing season. Generally cool, unseasonal weather with higher than average rainfall was observed throughout spring, providing excellent soil moisture profiles which promoted healthy vine canopy development without the necessity for supplementary irrigation. The summer months were similarly cool to mild with extensive rainfall across all regions of South Eastern Australia. In order to maintain fresh and clean fruit, our Shiraz vineyards were harvested at ripeness levels slightly lower than in typical years thus creating a wine with more elegance yet still retaining the varietal expression.

WINE MAKING

As a result of the challenges experienced during the ripening period of the 2011 vintage, rigorous vineyard inspections and meticulous attention to detail was required by the winemaking team to ensure that only those Shiraz vineyards suitable for BIN 555 were harvested. This careful vineyard selection delivered the winemaking team only the best possible fruit to produce a wine of brightness, balance and generosity with soft tannins. Fermentation took place over 10 – 12 days in a combination of static and rotary fermenters. Attention to a strict cap management regime and temperature control has helped the Wyndham Estate BIN 555 Shiraz to display the soft and generous flavour it's renowned for, coupled with great drinkability. A combination of American and French oak hogsheads were used for the maturation of selected wine parcels over a period of 12 months prior to blending and bottling.

CHIEF WINEMAKER: Ben Bryant

HARVEST DATE
February to April 2011

BOTTLING DATE
May 2013 onwards

WINE ANALYSIS
ALCOHOL: 14%
TOTAL ACID: 6.5g/L
pH: 3.55

GRAPE VARIETY
Shiraz

GROWING AREA
South Eastern Australia

MATURATION
Selected parcels in French and
American barrels

CELLAR POTENTIAL
Short to medium term

FOOD MATCHES
Red meat and game dishes

AWARDS