



BIN 555™

SHIRAZ

2012 VINTAGE

COLOUR

Deep crimson red with vibrant purple hues.

BOUQUET

Spicy plum, black pepper, cloves and chocolate aromas supported by subtle vanillin oak.

PALATE

Generous plum and dark cherry fruits with spicy notes. Fine savoury tannins and subtle vanillin oak compliment the fruit. Palate richness with balance and flavour persistence enhance the tasting experience.

VINTAGE CONDITIONS

Very good rains were recorded across all grape growing regions throughout South Eastern Australia during the winter preceding the 2012 growing season. Mild weather with moderate rainfall was observed throughout spring providing excellent soil moisture profiles which promoted healthy vine canopy development, without the necessity for early season supplementary irrigation. The summer months were generally warm to hot across all regions of South Eastern Australia, producing one of the very best vintages of recent years. At optimum ripeness, the fruit showed maximum intensity and vibrancy of flavour with full colour development in the skins and soft, supple fruit tannins. Harvesting took place throughout March and April 2012.

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 12 to 15 months prior to blending and bottling.

CHIEF WINEMAKER: Steve Meyer

HARVEST DATE

March to April 2012

BOTTLING DATE

September 2013 onwards

WINE ANALYSIS

ALCOHOL: 13.9%

TOTAL ACID: 6.1g/L

pH: 3.57

GRAPE VARIETY

Shiraz

GROWING AREA

South Eastern Australia

MATURATION

American and French oak hogsheads

CELLAR POTENTIAL

Short to medium term

FOOD MATCHES

The perfect accompaniment to beef and lamb dishes

AWARDS

2 Gold medals

1 Silver medal

7 Bronze medals