Since 1973, the chase to make the perfect wine has been fundamental to creating 42 remarkable vintages of Black Label. Built on complex, multi-layered flavour and magnificent structure, Black Label is a powerful expression of the Wolf Blass philosophy of synergistic blending.

The philosophy behind Black Label is simple: to take the year’s very best wines and weave them together into a synergistic whole, the resultant wine being greater than the sum of its parts. It’s about creating a wine with many layers of flavour in a complex composition of intense fruit characters, magnificent structure, a rich lustrous texture, long velvety tannins and a lingering palate.

Harvested at optimum maturity and flavour, fruit from each vineyard was crushed, de-stemmed and fermented separately for seven to twelve days on skins. The fermentations were allowed to warm naturally, with plunging and gentle pumping over used to maximise colour and flavour extraction. Mid-ferment cooling extended fermentation, exploiting time on skins and accentuating line and length. Some batches stayed on skins to dryness, while others completed fermentation in barrel, allowing a balanced integration of oak characters and enhancing texture and complexity.

**WINE SPECIFICATIONS**

**VINEYARD REGION**
57% Barossa Valley | 28% McLaren Vale | 15% Langhorne Creek

**VINTAGE CONDITIONS**
Good winter rains were followed by a dry spring, with strong winds during flowering reducing yields. After a warm to hot summer, timely February rain tempered conditions, and extended and evened out ripening. This allowed for optimum development of flavour, and resulted in rich, fragrant reds with great colour and structural finesse.

**GRAPE VARIETY**
51% Cabernet Sauvignon | 44% Shiraz | 5% Malbec

**MATURATION**
20 months’ maturation in 61% new and 34% seasoned French oak, and 5% seasoned American oak has enhanced structure and complexity.

**WINE ANALYSIS**
Alc./Vol: 14.5%
Acidity: 6.8 g/L
pH: 3.54

**PEAK DRINKING**
2018 to 2040. This wine will mellow and develop with age to reward many years of careful cellaring.

**FOOD MATCH**
Great with roast rib of beef with horseradish Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.

**WINEMAKER COMMENTS**

**COLOUR**
Concentrated deep purple.

**NOSE**
A lifted, fragrant nose, with blackberry, cassis and dark plum fruits reinforced with roast coffee, chocolate, fennel seed, and toasted nut complexity derived from barrel fermentation and maturation. Hints tobacco leaf add attractive highlights.

**PALATE**
Rich, generous and complex, with dark plum and blackcurrant fruit layered with savoury secondary flavours of coffee and cedar oak. Typical of the characteristic Black Label style that overrides regional and varietal influences, yet with the distinctive structural finesse of the vintage. Showing definitive power and elegance through seamless texture, beautifully balanced, lingering fruit and smooth, long, chocolatey tannins.

Winemaker: Steven Frost