



# WOLF BLASS

## BLASS SHIRAZ 2018

THIS PLUSH, MEDIUM BODIED SHIRAZ HAS AN AROMATIC NOSE OF DARK RED PLUMS, MULBERRIES AND BLUEBERRIES, PEPPERED WITH GENTLE NOTES OF CEDARY SPICE. THE PALATE IS PERFECTLY BALANCED WITH RICH, FLESHY FRUIT, SUBTLE CREAMY OAK AND FINE, VELVETY TANNINS.

In his heyday, Wolfgang Blass was confident and charismatic – just like his wines. He pushed winemaking boundaries, revolutionising the way Australians enjoyed wine. Fifty years on the world has changed, but Wolf's spirit hasn't, continuing to motivate and encourage our next generation winemakers to uphold his legacy.

Inspired by a new wave of unconventional winemaking, Blass by Wolf Blass was born. Hand-crafted wines in the spirit of contemporary style and experimentation.



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### WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Above average winter rains, followed by a slightly drier spring, set the vines up well, with windy conditions keeping canopies dry. Short January heatwaves were tempered by good leaf coverage and cooling southerly breezes. Warm, dry days and cool nights during ripening resulted in moderate yields and excellent quality, fruit-focused wines.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>11% was matured with French and American oak for one month to enhance structure and complexity, while maintaining fruit character and vibrancy.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.0 g/L pH: 3.60</i>
PEAK DRINKING	<i>Enjoyable on release or will develop complex, integrated flavours with careful short term cellaring.</i>
FOOD MATCH	<i>Great with spiced lamb cutlets with salsa verde, or spaghetti with pork and fennel meatballs.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Crimson with purple hues.</i>
NOSE	<i>An aromatic nose of dark red plums, mulberries and blueberries, with gentle notes of cedary spice.</i>
PALATE	<i>Medium bodied, with bright, fleshy berry fruits supported by subtle, creamy oak, leading in to a fine velvety finish.</i>

*Winemaker: Marie Clay*