



# WOLF BLASS

## BROWN LABEL CLASSIC SHIRAZ 2014

BROWN LABEL SHIRAZ BRINGS TOGETHER THE BEST OF THREE REGIONS, UNITING MCLAREN VALE, CLARE AND BAROSSA VALLEYS IN A SYNERGISTIC BLEND. WITH TRADITIONAL ROOTS AND MODERN APPEAL, IT HOLDS THE PROMISE OF COMPLEXITY, COMPLETENESS AND AGEING POTENTIAL.

The original Wolf Blass Brown Label Shiraz was first released in 1975, a blend of Shiraz from Langhorne Creek and the Barossa Valley. The wine came to be known as Brown Label 'Classic Shiraz', evolving into the finest Shiraz blend of the vintage, with fruit selected from the year's three most outstanding regions.

Batches of fruit from each vineyard were fermented separately in small open-top fermenters for 7 to 10 days, allowing optimum extraction of colour, flavour and tannin. Pumping over and plunging were utilised to work the cap, and build structure and length. Some batches were pressed off skins to complete fermentation in barrel, building mid-palate texture, while others remained on skins until dryness, creating wines with great length, persistence of flavour and tannin finesse. After 18 months' oak maturation, each batch was carefully assessed before blending, to create a truly synergistic wine that brings together the finest attributes of Shiraz from each viticultural region.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>44% McLaren Vale - 28% Clare Valley - 28% Barossa Valley</i>
VINTAGE CONDITIONS	<i>Good winter rains were followed by a dry spring, with strong winds during flowering reducing yields. After a warm to hot summer, much-needed rain in mid-February reduced temperatures and slowed ripening, allowing for gradual flavour accumulation and tannin development.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured in 52% seasoned and 24% new French oak, and 14% seasoned and 10% new American oak for 18 months to incorporate further layers of complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.4 g/L pH: 3.58</i>
PEAK DRINKING	<i>Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.</i>
FOOD MATCH	<i>Great with Argentinian-style T-bone steak, or slow-roasted saltbush lamb with rosemary and root vegetables.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Deep crimson.</i>
NOSE	<i>Aromatic dark fruits of blackberry, blueberry and mulberry supported by notes of brioche-like oak.</i>
PALATE	<i>Opulent and rich with layers of plush fruit filling the mouth. Subtle oak supports the generous fruit adding complexity and a creaminess in texture. The palate builds with powdery, plush tannins and a long, generous finish.</i>

*Winemaker: Marie Clay*