



# WOLF BLASS

## GOLD LABEL COONAWARRA CABERNET SAUVIGNON 2015

MEDIUM TO FULL BODIED, WITH A VELVETY, TEXTURED PALATE, AND AN AROMATIC NOSE OF BLACK CHERRY, BLACKCURRANT, MULBERRY, CHOCOLATE AND LIGHT MINT. FINE CEDAR OAK CONTRIBUTES WARM SPICE FLAVOURS, COMPLEMENTING THE RICH FRUIT ON THE PALATE.

To create the Wolf Blass Gold Label collection, our winemakers select the definitive varieties of the very best South Australian wine regions to produce a range of progressive, elegant wines that showcase both regional and varietal excellence.

Sourced from vineyards located on the distinguished, well-drained *terra rossa* soils of Coonawarra, known for growing complex, elegant and intensely flavoured fruit. Vineyard batches were crushed and destemmed separately, then fermented in small fermenters for 7 to 10 days, with a mix of plunging and gentle pumping over used to maximise extraction of flavour, colour and tannin.



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### WINE SPECIFICATIONS

VINEYARD REGION	Coonawarra
VINTAGE CONDITIONS	Good winter rains were followed by warm, dry conditions during flowering and into December, perfect for reliable bunch set and allowing good moderate yields. A very dry summer, with warm days and cool nights, reduced vine vigour and helped form balanced canopies, retaining varietal flavour and natural acidity. 2015 Cabernet Sauvignon is bold and varietal with generous mid-palate flavours and impressive ripe tannins.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	12 months maturation in 77% seasoned and 23% new French oak has enhanced structure and complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6 g/L pH: 3.54
PEAK DRINKING	Enjoyable on release or will develop complex, mellow flavours with careful cellaring over the next decade.
FOOD MATCH	Great with seared rib-eye with baked potatoes and crispy shallots, or slow-roasted Moroccan lamb with pomegranate and mint.

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### WINEMAKER COMMENTS

COLOUR	Vibrant crimson with purple hues.
NOSE	A classic, aromatic Cabernet Sauvignon nose, showing black cherry, rich chocolate, light mint, blackcurrant and mulberry, underscored by subtle fragrant vanilla and fine cedar oak aromas that match beautifully with the varietal aromas.
PALATE	A medium to full bodied, velvety, textured palate with concentrated varietal and regional Cabernet flavors of dark cherry, mulberry, rich dark chocolate and ripe blackcurrant. Moderate use of new French oak barrels, and gentle maturation for 12 months, has contributed sweet cedar oak and warm spice flavor that complements the rich fruit on the palate.

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Winemaker: Steve Frost