



WOLF BLASS

GREY LABEL LANGHORNE CREEK CABERNET SHIRAZ 2014

THE DISTINCTION, ELEGANCE AND POWER OF LANGHORNE CREEK IS EXPRESSED ENTICINGLY IN GREY LABEL CABERNET SHIRAZ. EVOLVING SINCE THE FIRST 1967 BLEND, IT REMAINS CONSTANT IN THE QUALITY, CHARACTER AND STYLE THAT IS GREY LABEL.

Grey Label Cabernet Shiraz was sourced from a region as unique as the character it bestows upon the wine. The vineyards of Langhorne Creek lie on deep, rich, alluvial soils along the banks of the Bremer River. Flooding of the river provides natural irrigation while depositing silts and sediments, which concentrate the natural eucalyptus oils in the soil and furnish the wine with its distinctive minty allure.

Individual vineyard batches were fermented in small open-top fermenters for 5 to 10 days. Plunging and gentle irrigation were used to optimise flavour, colour and tannin extraction, giving the wine rich concentration and depth of fruit while keeping the tannins plush, hallmarks of the Grey Label style. Some parcels completed primary fermentation in barrel, contributing mid-palate texture, while others completed fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	Langhorne Creek
VINTAGE CONDITIONS	Early winter rainfall in the hills sent welcome traditional floodwaters through the region, providing deep soil moisture. A hot summer was tempered by cooling lake breezes, helping maintain natural acidity. Spared the worst of the February deluge that hit much of South Australia, the 30-40mm received helped cool daytime temperatures, allowing fruit to ripen steadily, resulting in outstanding reds with excellent balance and flavour.
GRAPE VARIETY	51% Cabernet Sauvignon - 49% Shiraz
MATURATION	Matured as individual vineyard batches in a combination of 33% new and 31% seasoned French oak, and 19% seasoned and 17% new American oak for 18 months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.7 g/L pH: 3.54
PEAK DRINKING	Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.
FOOD MATCH	Great with barbecued quail with fennel and thyme, or roast leg of lamb with rosemary and mint.

WINEMAKER COMMENTS

COLOUR	Deep crimson.
NOSE	Fragrant cassis and black cherry fruits supported by notes of subtle eucalypt and cedary oak.
PALATE	Medium to full bodied with layers of bramble berry fruits, complemented with subtle spice and notes of eucalypt. The wine finishes with finely textured, elegant tannins, displaying great finesse and fruit presence.

Winemaker: Marie Clay