



WOLF BLASS

GREY LABEL LANGHORNE CREEK CABERNET SHIRAZ 2015

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 work the cap and 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. Select batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	Langhorne Creek
VINTAGE CONDITIONS	Good winter rainfall set the vines up well for the growing season. A dry spring and summer followed, leading to lower yields for both Cabernet and Shiraz. As a result, ripening was early, with the moderate conditions allowing balanced flavour, sugar and tannin accumulation. The region benefitted from the cooling influence of breezes off Lake Alexandrina, which moderated overnight temperatures, and allowed the retention of natural acidity.
GRAPE VARIETY	55% Cabernet Sauvignon 45% Shiraz
MATURATION	Matured as individual vineyard batches in a combination of 63% seasoned and 16% new French oak, and 19% seasoned and 2% new American oak for 15 months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.8 g/L pH: 3.58
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 with purple hues.
NOSE	Aromatic fruits of cassis and black cherry supported by warm spice, hints of eucalypt and subtle cedar oak.
PALATE	Medium to full bodied, with layers of berry fruits, mineral nuances, warm spice and subtle savoury oak. Finely textured tannins provide line and length to the fruit profile.

Winemaker: Marie Clay