



Wolf Blass

2003 Grey Label Shiraz

Since 1975 Wolf Blass has blended a Shiraz from some of the most outstanding fruit of the vintage to produce a wine that is rich and full with long-term potential but also wonderfully drinkable.

The 2003 Grey Label McLaren Vale Shiraz is rich deep crimson in the glass. Aromas of intense pepper and spice are given complexity by berry fruit and dark chocolate characters. The palate displays rich, spicy, well-integrated fruit with soft tannins, a subtle touch of oak and a long, seamless finish.

VITICULTURE

The fruit for this wine was sourced from premium Shiraz vineyards in the McLaren Vale region of South Australia. The warm and dry 2003 vintage created optimal conditions for maturity and flavour development; this provided our winemaking team with ultra-premium parcels for blending.

WINEMAKING

Following crushing, the wine fermented on the skins for five to seven days, allowing for the optimum release of colour and flavour. This technique maximised the intensity of fruit flavour without extracting excessive tannins to ensure that this wine is approachable in its youth, a hallmark of Wolf Blass wines. Individual parcels completed fermentation in new and seasoned American and French oak. After racking the wine was returned to the original American and French oak barrels for 18 months maturation. After maturation our winemaking team carefully assessed each parcel before blending and bottling.

SUGGESTED FOOD

Serve with char-grilled rib eye steaks with field mushrooms or with beef teppanyaki.

CELLARING

This wine displays rich fruit flavours in its youth and has been carefully blended to ensure soft tannins and drinkability. It will develop more aged characters over the next 10 years.

TECHNICAL ANALYSIS

Harvest Date: March 2003

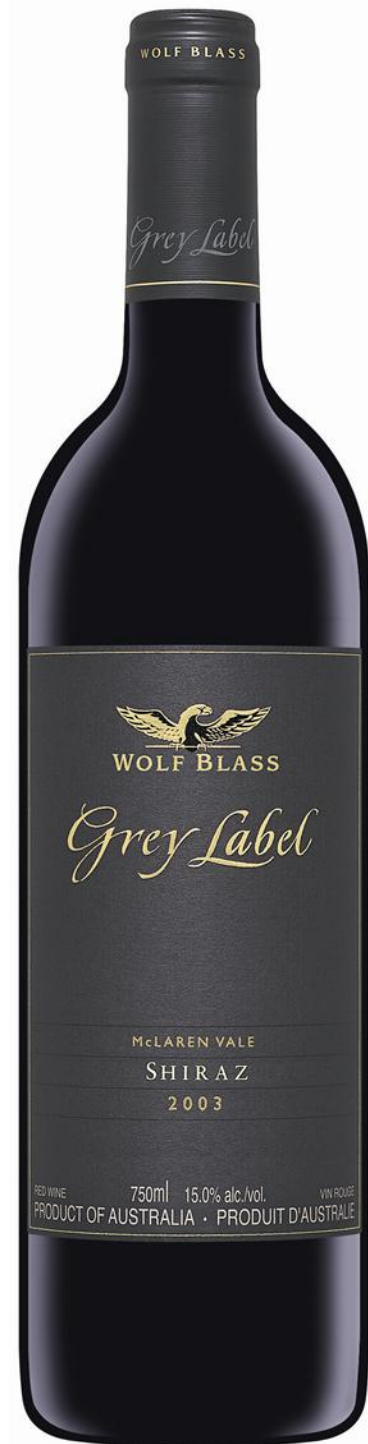
pH: 3.47

Acidity: 7.2g/L

Alcohol: 15%

Residual Sugar: 2.8g/L

Bottling Date: December 2004



WOLF BLASS · AUSTRALIAN WINE AT ITS PEAK
