



Wolf Blass

2006 Grey Label McLaren Vale 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 on release.

Historically, Wolf Blass Grey Label Shiraz was a blend from several regions, mostly McLaren Vale, Barossa Valley and Langhorne Creek. In 2002, the winemaking and viticultural teams decided the fruit available from McLaren Vale was best suited for this wine style and it's now a 100% McLaren Vale wine.

VITICULTURE

McLaren Vale

Good budburst and fruitset were followed by favourable growing conditions. Favourable spring rains set the season up well, encouraging steady early season growth. Very warm January temperatures caused some stress, though vines with well balanced canopies and moderate crops fared well. The warm, dry conditions, combined with the small berry sizes and low bunch numbers promoted good colour and flavour intensity and ripe, balanced tannins.

WINEMAKING

Following crushing the wine was fermented on skins for seven days, allowing optimum release of colour and flavour without extracting excessive tannin. Individual parcels completed fermentation in seasoned and new French and American oak. After racking, the wine was returned to the original American and French oak barrels for 18 months maturation, before the winemaking team carefully assessed each parcel for blending and bottling.

The Grey Label Shiraz has a nose of rich, ripe berries with hints of pepper, spice and dark chocolate. The palate is rich and soft with full fruit weight, integrated oak, soft tannins and a long seamless finish.

SUGGESTED FOOD

Osso Bucco

CELLARING

Rich fruit flavours in its youth, it has been carefully blended to ensure soft tannins and drinkability. It will develop over the next 8-10 years.

TECHNICAL ANALYSIS

Harvest Date:

pH: 3.55

Acidity: 6.18g/L

Alcohol: 15.0%

Residual Sugar: g/L

Bottling Date:



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