



WOLF BLASS®

GREY LABEL

McLAREN VALE
SHIRAZ
2008

SINCE 1975 WOLF BLASS HAS BLENDED A SHIRAZ FROM SOME OF THE MOST OUTSTANDING FRUIT PARCELS OF THE VINTAGE TO PRODUCE A WINE THAT IS RICH AND FULL WITH LONG-TERM CELLARING POTENTIAL, BUT ALSO OFFERING WONDERFUL DRINKABILITY 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 since then it has been a 100% McLaren Vale wine.

Following crushing the wine was fermented on skins for up to 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 barrel matured for 18 months, before the winemaking team carefully assessed each parcel to see if it was suitable for the final blend.



WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale</i>
VINTAGE CONDITIONS	<i>A moderate, dry spring encouraged steady early season growth and set the season up well. Cool and dry conditions during berry ripening over most of the summer were conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave starting on the 3rd March, interrupting perfect vintage conditions and ensuring a very condensed harvest period. Much of the premium Shiraz was off the vine prior to this with high natural acidity, parcels picked after had some berry shrivel and high baume levels.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>This wine was matured for 18 months in a mixture of new (32% French, 26% American) oak barrels with the remainder in seasoned French (12%) and seasoned American (30%) oak barrels.</i>
WINE ANALYSIS	<i>Alc/Vol: 15.0%</i> <i>Acidity: 6.9g/L</i> <i>pH: 3.51</i>
PEAK DRINKING	<i>With rich fruit flavours in its youth, this wine will continue to develop over the next 8-10 years if carefully cellared.</i>

WINEMAKER COMMENTS

COLOUR	<i>Vibrant deep purple.</i>
NOSE	<i>A harmonious blend of blood plum, blackberry, Swiss chocolate and spicy oak nuances.</i>
PALATE	<i>Rich boysenberry and blackberry fruit has tremendous intensity and concentration, while remaining lively with good acidity. Subtle spicy oak flavours are evident on the opulent fruit focussed palate, balanced by fleshy long tannins.</i>

"With cooling afternoon sea breezes and gully winds coming off the Mount Lofty Ranges, McLaren Vale Shiraz fared well during the 2008 vintage and the Grey Label certainly lives up to expectations."