



GREY LABEL

BAROSSA CLARE VALLEY McLAREN VALE
SHIRAZ
2002

SOURCED FROM PREMIUM SHIRAZ VINEYARDS, THE CLARE VALLEY FRUIT WAS RICH AND ELEGANT WITH A TIGHT MINERALLY FRAGRANCE, THE BAROSSA FRUIT ADDED DEPTH AND RICHNESS TO THE PALATE AND THE McLAREN VALE FRUIT WAS BURSTING WITH RIPE, RICH BERRY CHARACTERS.

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.

Constant contact with Barossa, Clare Valley and McLaren Vale growers ensured that the fruit was carefully maintained to produce rich fruit bursting with flavour and varietal character. The range of vineyards and regions provided our winemaking team with many blending options. The different regional fruit attributes complemented each other to produce a wine of great complexity. Following crushing the wine was left to ferment on the skins for between 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.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Barossa - Clare Valley - McLaren Vale</i>
VINTAGE CONDITIONS	<i>The 2002 vintage was a winemaker's dream. The season began with a cool, wet winter and spring, and, after the coolest summer on record in South Australia, ended with a cool dry autumn. These conditions allowed the grapes to ripen very slowly and to realise their full potential of colour and flavour whilst retaining a fine, elegant structure.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Individual parcels completed fermentation in new American and French oak. After racking the wine was returned to the original barrels for 18 months maturation. After maturation our winemaking team carefully assessed each parcel before blending and bottling.</i>
WINE ANALYSIS	<i>Alc/Vol: 15.0 % Acidity: 7.4 g/L pH: 3.51 Residual Sugar: 3.1 g/L Bottling Date: March 2004</i>
PEAK DRINKING	<i>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.</i>
SUGGESTED FOOD	<i>Serve with char-grilled rib eye steaks with field mushrooms or with beef teppanyaki.</i>

WINEMAKER COMMENTS

COLOUR	<i>Rich deep crimson.</i>
NOSE	<i>Aromas of rich berry are given complexity by hints of pepper, spice and dark chocolate.</i>
PALATE	<i>The palate displays well-integrated fruit with soft tannins, a subtle touch of oak and a long, seamless finish.</i>