



WOLF BLASS

GREY LABEL McLAREN VALE SHIRAZ 2014

MCLAREN VALE SHIRAZ IS INHERENTLY SUITED TO THE GREY LABEL STYLE, RICH, PLUSH AND POWERFUL YET WITH AN APPROACHABILITY THAT PROVIDES SHEER ENJOYMENT THROUGHOUT ITS EVOLUTION OVER TIME IN BOTTLE.

Grey Label Shiraz was sourced from vineyards ranging in altitudes from about 50m near the coast to 200m where McLaren Vale merges with the Adelaide Hills, bringing complexity and layers of interest to the final wine. The region mostly spans two basins of ancient bedrock layered with sediments laid down by advances and retreats of the sea over the past 45 million years. Soil types vary from sands, yellow clays, and red and black loams through to ironstone.

Individual vineyard batches were fermented in small open-top fermenters for 5 to 10 days. Plunging and gentle irrigation were used to 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. Some parcels completed primary fermentation in barrel, contributing mid-palate texture, while others completed fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale</i>
VINTAGE CONDITIONS	<i>Good winter rainfall set up the vines well for the growing season. A dry spring was followed by a very hot January. A much-needed 40mm rain event mid-February provided relief to the vines, cooling temperatures and slowing ripening, allowing for a gradual accumulation of flavours and development of tannins.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured as individual vineyard batches in a combination of 43% seasoned and 26% new French oak, and 16% seasoned and 15% new American oak for 18 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.7 g/L pH: 3.57</i>
PEAK DRINKING	<i>Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.</i>
FOOD MATCH	<i>Great with slow-roasted lamb shanks with star-anise and plum, or braised beef with black bean sauce.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson with purple hues.</i>
NOSE	<i>Dark blue and black fruits with notes of liquorice, warm spice and subtle mocha oak.</i>
PALATE	<i>Rich and opulent, layers of dense blue and black fruits fill the mouth with notes of dark chocolate and a creamy, plush quality to the tannins that frame the finish. A wine showcasing classic McLaren Vale character and the Wolf Blass expression of power and elegance.</i>

Winemaker: Marie Clay