



WOLF BLASS

GREY LABEL

McLAREN VALE

SHIRAZ

2015

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. Gentle cap management and plunging 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. Select batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION *McLaren Vale*

VINTAGE CONDITIONS *Winter was wetter than average, helping replenish soil moisture, but spring to early summer was very dry and warm. Flowering was early and extended, with few and small bunches developing, reducing yields. A mini January heatwave was followed by a refreshing downpour. After this, conditions were mild, dry and ideal for ripening rich, vibrant fruit with good accumulation of colour and flavour, balanced tannins and good natural acidity.*

GRAPE VARIETY *Shiraz*

MATURATION *Matured as individual vineyard batches in a combination of 47% seasoned and 19% new French oak, and 32% seasoned and 2% new American oak for 15 months.*

WINE ANALYSIS *Alc/Vol: 14.5%
Acidity: 6.8 g/L
pH: 3.59*

PEAK DRINKING *Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.*

FOOD MATCH *Great with slow-roasted lamb shanks with star-anise and plum, or braised beef with black bean sauce.*

WINEMAKER COMMENTS

COLOUR *Deep crimson with purple hues.*

NOSE *Fragrant blue and black fruits complexed with notes of liquorice, warm spice and subtle nougat oak.*

PALATE *Mouth filling and opulent, with layers of plush berry fruits, dark chocolate and creamy oak. Powdery tannins frame the palate, providing texture and length. A wine showcasing the essence of McLaren Vale Shiraz and the Wolf Blass expression of power and elegance.*

Winemaker: Marie Clay