



WOLF BLASS

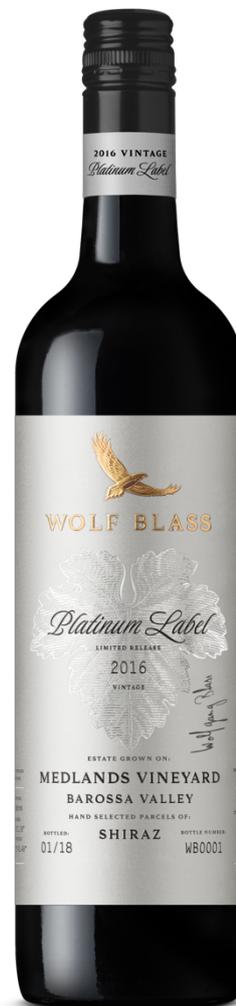
MEDLANDS VINEYARD

PLATINUM LABEL
BAROSSA VALLEY SHIRAZ
2016

THE DISTINCTIVE TERROIR OF THE MEDLANDS VINEYARD IS UNIQUELY EXPRESSED THROUGH THIS EXCEPTIONALLY FOCUSED SHIRAZ, DISPLAYING ITS HALLMARK INTENSITY AND PURITY OF FRUIT, A SLEEK, ELEGANT STRUCTURE, DEFINITIVE LINE AND FLAWLESS BALANCE.

The distinguished Medlands Vineyard lies within an exceptional pocket of ground at Dorrien on the central north Barossa Valley floor, a site long renowned for growing outstanding Shiraz. Gently sloping towards the North Para River, the microclimate benefits from cooling breezes flowing down-river from the foothills and enjoys optimum sunlight, low rainfall and low humidity.

The vineyard is comprised of ancient soils ranging from loamy sands over light clays to sandy loams over medium clays, laid down 5 million years ago when an uplift of the Eastern ranges and a sinking of the valley floor caused the central valley to fill with sediments. This unique *terroir* results in Shiraz of purity, elegance, tight structure and flawless balance.



WINE SPECIFICATIONS

| | |
|--------------------|---|
| VINEYARD REGION | <i>Medlands Vineyard, Dorrien, Barossa Valley</i> |
| VINTAGE CONDITIONS | <i>The 2016 vintage at Medlands started out with a drier than average winter, followed by a warm, dry spring and early-summer, with good conditions for flowering and fruit set. January and February were mild, with welcome rain in late January slowing ripening. This allowed for early lignification of seeds and stalks, with development of rich, bright flavours, dense colours and ripe tannins.</i> |
| GRAPE VARIETY | <i>Shiraz</i> |
| MATURATION | <i>After fermenting to dryness on skins, the wine was pressed and racked to 72% seasoned and 28% new French oak barriques for 20 months' maturation, enhancing complexity, elegance, length and structure.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 14.5% Acidity: 7.0 g/L pH: 3.44</i> |
| PEAK DRINKING | <i>2019 to 2046. This wine will mellow and develop with age to reward many years of careful cellaring.</i> |
| FOOD MATCH | <i>Great with chargrilled beef with garlic mashed potatoes and fresh horseradish, or Cantonese roast goose.</i> |

WINEMAKER COMMENTS

| | |
|--------|---|
| COLOUR | <i>Deep, rich purple.</i> |
| NOSE | <i>Characteristic lifted fruit aromas of blueberry, blackberry, and dark plum unmistakably express the Medlands Vineyard terroir, with underlying savoury notes of bittersweet chocolate, freshly ground coffee and warm, fragrant oak spice adding intricate layers of complexity.</i> |
| PALATE | <i>Complex and opulent, with the fine, layered structure, elegance and finesse we have come to expect of the Medlands Vineyard. The palate is laden with pure, rich, dark berry flavours, given tight focus with fine, spicy French oak. A sleek, silky texture, definitive tannin line, and lingering finish give rise to a wine of grace, stature and presence.</i> |

Winemaker: Steven Frost