



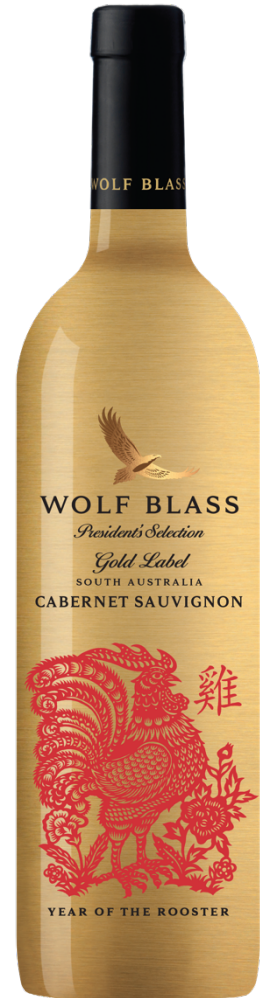
WOLF BLASS

PRESIDENT'S SELECTION GOLD LABEL CABERNET SAUVIGNON 2013

A RICH, CONCENTRATED CABERNET SAUVIGNON CRAFTED FROM FRUIT FROM OUR FINEST SOUTH AUSTRALIAN VINEYARDS. A LIFTED NOSE OF BLACKBERRY AND EUCALYPT FOLLOWS THROUGH TO A RICHLY TEXTURED CASSIS PALATE FINISHING WITH FINE, LONG TANNINS.

The President's Selection Gold Label range honours the traditional Wolf Blass philosophy of blending outstanding fruit from the finest South Australian regions to create wines of quality, character and consistency.

Cabernet Sauvignon, selected for its fruit intensity, soft, rich mid-palate, length of flavour and fine tannin structure, was fermented on skins until the optimum release of colour and flavour was achieved, without excessive tannin extraction. Selected batches completed fermentation in barrel to build complexity and mid-palate texture.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Winter rainfall was above average, followed by a warm and very dry growing season. Thankfully, full soil moisture profiles resulted in lush, healthy canopies that saw the vines through to an early, condensed harvest. Excellent red wines showing depth of flavour and deep, vibrant colours.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon</i>
MATURATION	<i>Matured for 20 months in seasoned and new American and French oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.8 g/L pH: 3.49</i>
PEAK DRINKING	<i>Enjoyable on release or will develop complex, integrated flavours with careful mid-term cellaring.</i>
FOOD MATCH	<i>Great with seared wagyu sirloin with mushrooms and bok choy, or stir fried beef with peppers.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson.</i>
NOSE	<i>Lifted varietal cassis fruits with notes of bay leaf and attractive mocha oak.</i>
PALATE	<i>Medium to full-bodied with dark fruits, creamy oak and a framework of structured, yet finely grained Cabernet tannins.</i>

Winemaker: Marie Clay