



WOLF BLASS

PRESIDENT'S SELECTION GOLD LABEL

SHIRAZ
2015

A RICH, FULL-BODIED SHIRAZ CRAFTED FROM FRUIT FROM OUR FINEST SOUTH AUSTRALIAN VINEYARDS. BLUEBERRIES AND BLACKBERRIES DOMINATE THE NOSE, WITH HINTS ATTRACTIVE MOCHA OAK. GENEROUS LAYERS OF FLAVOUR ARE ENHANCED WITH PLUSH, VELVETY 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.

Shiraz, selected for its soft, rich, mouth-filling fruit, length of flavour and textural tannins 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

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| VINEYARD REGION | <i>South Australia</i> |
| VINTAGE CONDITIONS | <i>A warm, dry start to the season brought on rapid, early flowering. After a much-needed rain in January, summer progressed with warm days and relatively cool nights, perfect for ripening. A burst of heat in late January brought on an early, condensed harvest with wines full of flavour and with good natural balance.</i> |
| GRAPE VARIETY | <i>Shiraz</i> |
| MATURATION | <i>Partially matured in seasoned and new French and American oak for 12 months.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 14.5% Acidity: 6.5 g/L pH: 3.52</i> |
| PEAK DRINKING | <i>Enjoyable on release or will develop complex, integrated flavours with careful mid-term cellaring.</i> |
| FOOD MATCH | <i>Great with char siu pork ribs, or stir fried beef with ginger plum sauce.</i> |

WINEMAKER COMMENTS

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| COLOUR | <i>Deep crimson.</i> |
| NOSE | <i>Lifted blueberry and blackberry fruits dominate, supported by attractive mocha oak.</i> |
| PALATE | <i>Rich and full-bodied with layers of dark blue and black fruits, creamy oak and plush, velvety tannins.</i> |

Winemaker: Marie Clay