



WOLF BLASS

PRIVATE RELEASE CABERNET SAUVIGNON 2015

THIS SOFT, APPROACHABLE CABERNET SAUVIGNON IS FRAGRANT WITH DARK PLUMS, BLACKCURRANTS AND HINTS OF VARIETAL LEAFINESS. THE PALATE IS MEDIUM-BODIED, PLUSH AND JUICY, WITH CONCENTRATED FRUIT, A TOUCH OF MOCHA OAK AND FINE, LONG TANNINS.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

The Private Release range was born of our founder Wolfgang Blass AM's philosophy to create eminently drinkable wines, making them the perfect accompaniment to any meal.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern 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>Cabernet Sauvignon</i>
MATURATION	<i>A small batch was matured with French oak for 2 months to increase complexity while maintaining fresh fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.0 g/L pH: 3.63 Residual sugar: 1.8 g/L</i>
PEAK DRINKING	<i>Best enjoyed in its youth, however will continue to develop with 2 to 3 years careful cellaring.</i>
FOOD MATCH	<i>Great with roast lamb with charred Brussels sprouts and mint sauce, or a rich, traditional lasagna.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep purple-red.</i>
NOSE	<i>Dark plum and blackcurrant aromas with hints of varietal leafiness.</i>
PALATE	<i>Medium bodied, plush and juicy, with concentrated fruit, a touch of mocha oak and fine, long tannins.</i>

Winemaker: Clare Dry