



WOLF BLASS

PRIVATE RELEASE SHIRAZ 2016

THIS MEDIUM BODIED, APPROACHABLE SHIRAZ HAS AN AROMATIC LIFT OF BRIGHT RED CHERRY AND PLUM FRUITS WITH SUBTLE HINTS OF SPICE. THE PALATE IS SMOOTH AND VELVETY, RICH IN JUICY BERRY FRUIT FLAVOURS AND ROUNDED OFF WITH A SOFT, PLUSH FINISH.

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 very warm spring affected fruit set and slightly reduced yields, however the vines adapted well. Heavy rains and some hail in January caused little damage, and the following cool, dry February weather, and warm conditions in early March, created ideal conditions for steady, even ripening, which led to an exceptional vintage despite early challenges.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured without oak to retain the fresh fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.3 g/L pH: 3.67 Residual sugar: 3.0 g/L</i>
PEAK DRINKING	<i>Best enjoyed in its youth, however will continue to develop with careful short term cellaring.</i>
FOOD MATCH	<i>Great with chargrilled pepper steak with sweet potato mash, or chorizo and red onion pizza.</i>

WINEMAKER COMMENTS

COLOUR	<i>Vibrant purple.</i>
NOSE	<i>An aromatic lift of bright red cherry and plum fruits with hints of subtle spice.</i>
PALATE	<i>A medium bodied, smooth velvety palate rich in juicy berry fruit flavours and rounded off with a soft, plush finish.</i>

Winemaker: Marie Clay