



RED LABEL

CABERNET SAUVIGNON

2014

A SMOOTH CABERNET SAUVIGNON WITH A BRIGHT, LIFTED VARIETAL BOUQUET OF BLACKBERRIES AND A TOUCH OF MINT. SOFT, BALANCED AND FULL OF FLAVOUR, THIS WINE IS BEST ENJOYED YOUNG AND FRESH WITH RED MEATS AND HEARTY PASTA DISHES.

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.

Sourced from premium vineyards, Red Label wines are a testament to our blending expertise. Ready to drink on release, the smooth Red Label blends provide easy-drinking options offering fruit-driven flavours, soft, approachable palates and excellent value.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Heavy rains in February had minimal impact and were followed by mild conditions leading up to harvest, with sunny days and cool nights helping retain aromatics and acidity. As a result, fruit quality was very good, displaying vibrant, concentrated flavours.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon</i>
MATURATION	<i>Predominantly matured in stainless steel, with a touch of oak maturation to enhance complexity while maintaining the fresh fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.9 g/L pH: 3.68</i>
PEAK DRINKING	<i>Best enjoyed in its youth, however will continue to develop for 1 to 2 years in bottle.</i>
FOOD MATCH	<i>Great served with spaghetti Bolognese or grilled lamb cutlets with rosemary potatoes.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep red with purple hues.</i>
NOSE	<i>A bright, lifted, varietal bouquet with aromas of blackberries and a touch of mint.</i>
PALATE	<i>Soft, rounded and fruit-driven with a balanced, medium-bodied palate of bright berry fruits and a smooth lingering finish.</i>