



# WOLF BLASS

## YELLOW LABEL

### CABERNET SAUVIGNON

2017



CABERNET SAUVIGNON FROM SOUTH AUSTRALIA'S FINEST CABERNET REGIONS IS EXPERTLY BLENDED TO CREATE A WINE WITH RICH FLAVOURS OF PLUM, BLACKBERRY AND CASSIS, WITH UNDERTONES OF VARIETAL LEAFINESS AND SUBTLE SAVOURY OAK.

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 heartland of Wolf Blass winemaking, Yellow Label has delivered exceptional quality for over 40 years through an outstanding range of South Australian wines. Bright, fruit-driven and full of flavour, Yellow Label wines pair perfectly with food, helping make any meal more of an occasion.

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## WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Higher than average rainfall through winter and spring resulted in good soil moisture profiles to start the season. Predominantly mild summer conditions and a warm, dry autumn allowed for slow, moderate ripening. This led to high quality wines with bright, vibrant fruit, great flavour development and varietal definition.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon</i>
MATURATION	<i>19% was matured with French oak for 3 months, adding texture and complexity to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.0 g/L pH: 3.61</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh, or will gain further complexity with careful short term cellaring.</i>
FOOD MATCH	<i>Great with chargrilled steak with fat chips and garlic aioli or beef Stroganoff.</i>

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## WINEMAKER COMMENTS

COLOUR	<i>Deep red with a purple hue.</i>
NOSE	<i>Notes of plum, blackberry and cassis fruit with an undertone of leafy varietal character.</i>
PALATE	<i>Dark plum and blackcurrant fruit melds nicely with the subtle, integrated oak, creating a palate with rich flavours and a long structure. A hint of leafy Cabernet character adds freshness to the palate and the savoury oak gives a long finish.</i>

*Winemaker: Marie Clay*