



# YELLOW LABEL

LANGHORNE CREEK – McLAREN VALE  
CABERNET SAUVIGNON  
2014

CABERNET SAUVIGNON FROM TRADITIONAL WOLF BLASS CABERNET REGIONS, LANGHORNE CREEK AND McLAREN VALE, IS EXPERTLY BLENDED TO CREATE A WINE WITH RICH VARIETAL FLAVOURS OF BLUE FRUITS, CASSIS, A HINT OF LEAFINESS AND SUBTLE TOUCHES OF 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>Langhorne Creek, McLaren Vale</i>
VINTAGE CONDITIONS	<i>Good winter rain sent welcome traditional floodwaters through the Creek, providing deep soil moisture. Strong winds during flowering reduced yields, and while lake breezes in the Creek tempered hot summer conditions, McLaren Vale bore the brunt of the heat. Spared the worst of the February deluge to the north, the 30-40mm received helped reduce temperatures, allowing fruit to ripen steadily.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon</i>
MATURATION	<i>A small percentage was matured with French and American oak to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 7.1 g/L pH: 3.57</i>
PEAK DRINKING	<i>Designed to be enjoyed in its youth, however will reward careful cellaring for up to 3 years.</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>Dark purple with a burgundy rim.</i>
NOSE	<i>Lifted aromas of blue fruits, plum and spice with complexing leafy notes and subtle touches of oak.</i>
PALATE	<i>A medium bodied palate with distinctive Langhorne Creek characters and dark, fleshy McLaren Vale fruits. Generous cassis, a hint of leafiness and long, fine tannins are supported by subtle oak that helps to further complex the wine.</i>

*Winemaker: Clare Dry*