



WOLF BLASS

YELLOW LABEL

McLAREN VALE – LANGHORNE CREEK
CABERNET SAUVIGNON
2015

CABERNET SAUVIGNON FROM TRADITIONAL WOLF BLASS CABERNET REGIONS, McLAREN VALE AND LANGHORNE CREEK, 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.



WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale, Langhorne Creek</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>26% was matured with American and French oak for 4 months, adding texture and complexity to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.6 g/L pH: 3.63</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>

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: Clare Dry