



YELLOW LABEL

MALBEC

2014

MATURED WITH JUST A TOUCH OF OAK, THE WOLF BLASS YELLOW LABEL MALBEC IS A SOFT, APPROACHABLE MEDIUM-BODIED STYLE WITH VIBRANT, LIFTED AROMAS OF RED CHERRY AND BLOOD PLUM, WITH A PLUSH, VELEVTY TEXTURE AND A LINGERING FRUIT 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 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>South 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>Malbec</i>
MATURATION	<i>Partially matured in French oak to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.8 g/L pH: 3.61</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh, or will gain further complexity with careful cellaring for 3 to 5 years.</i>
FOOD MATCH	<i>Great with pork & fennel sausages or wild mushroom risotto.</i>

WINEMAKER COMMENTS

COLOUR	<i>Vibrant crimson with purple hues.</i>
NOSE	<i>Beautifully fragrant red cherry and blood plum fruits with floral notes.</i>
PALATE	<i>Juicy and flavoursome with generous berry fruits and a plush, velvety texture.</i>