



WOLF BLASS

YELLOW LABEL

MALBEC

2016

MATURED WITH JUST A TOUCH OF OAK, YELLOW LABEL MALBEC IS A SOFT, PLUSH WINE WITH FRAGRANT AROMAS OF RED CHERRY, BLACKBERRY AND PLUM, AND SUBTLE NOTES OF VIOLET AND SPICE. FINE, VELVETY TANNINS GIVE STRUCTURE AND FINESSE TO A GENEROUS, JUICY PALATE.

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>Winter rainfall was light yet consistent, leading in to a warm, dry spring, with good flowering and fruit set allowing for even berry development. Summer was relatively cool, with January rains providing vines with a much-needed drink. Fine, mild conditions ensured long, cool ripening, resulting in fleshy, aromatic and fruit filled wines.</i>
GRAPE VARIETY	<i>Malbec</i>
MATURATION	<i>23% was matured with French and American oak to give a balanced palate while retaining bright fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.9 g/L pH: 3.65</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>Fragrant red cherry, blackberry and plum aromas with subtle notes of violet and spice.</i>
PALATE	<i>The palate offers a generous depth of juicy, berry fruits, red liquorice and subtle spice, with fine, velvety tannins giving structure and finesse.</i>

Winemaker: Marie Clay