



# WOLF BLASS

## YELLOW LABEL

MERLOT

2016

YELLOW LABEL MERLOT OFFERS DARK FRUIT AROMAS OF PLUM AND CASSIS WITH A TOUCH OF OAK SPICE AND HINTS OF LEAFINESS. RICH FLAVOURS MELD WELL WITH SUPPLE, VARIETAL TANNINS IN AN APPROACHABLE, MEDIUM-BODIED STYLE WITH A SMOOTH, LONG-LASTING 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.



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### WINE SPECIFICATIONS

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| VINEYARD REGION    | <i>South Australia</i>   |
| VINTAGE CONDITIONS | <i>The 2016 growing season was very dry, with significantly lower than average rainfall. A warm October advanced the season, resulting in early flowering, veraison and ultimately harvest. Despite this, mild February and March temperatures ensured length of ripening was normal, with adequate time for fruit to develop.</i> |
| GRAPE VARIETY      | <i>Merlot</i>  |
| MATURATION         | <i>20% was matured with French and American oak, adding texture and complexity to produce a balanced, integrated wine while retaining the fresh fruit characters.</i>  |
| WINE ANALYSIS      | <i>Alc/Vol: 13.5%<br/>Acidity: 6.5 g/L<br/>pH: 3.52</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 tuna steaks and chargrilled vegetables, or veal schnitzel with ratatouille.</i>  |

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### WINEMAKER COMMENTS

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| COLOUR | <i>Deep purple with a pink rim.</i>  |
| NOSE   | <i>Fragrant dark plum and cassis fruits with a hint of oak spice and a subtle leafiness.</i>   |
| PALATE | <i>A medium-bodied palate with rich dark plum and blueberry fruits melding with supple, varietal tannins. A hint of oak adds complexity and further richness to the palate, while the finish is smooth and long-lasting.</i> |

*Winemaker: Marie Clay*