



WOLF BLASS

YELLOW LABEL

MERLOT

2017

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.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Good winter rainfall started the season off well, with plenty of soil moisture. An even budburst led in to a cool, wet spring which extended flowering. Dry conditions in February and March allowed for good even ripening, with flavours and tannins developing well. 2017 reds are strong, with good varietal expression.</i>
GRAPE VARIETY	<i>Merlot</i>
MATURATION	<i>26% was matured with American and French oak for up to 3 months, adding texture and complexity to produce a balanced, integrated wine while retaining the fresh fruit characters.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.2 g/L pH: 3.57</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>

WINEMAKER COMMENTS

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