



YELLOW LABEL

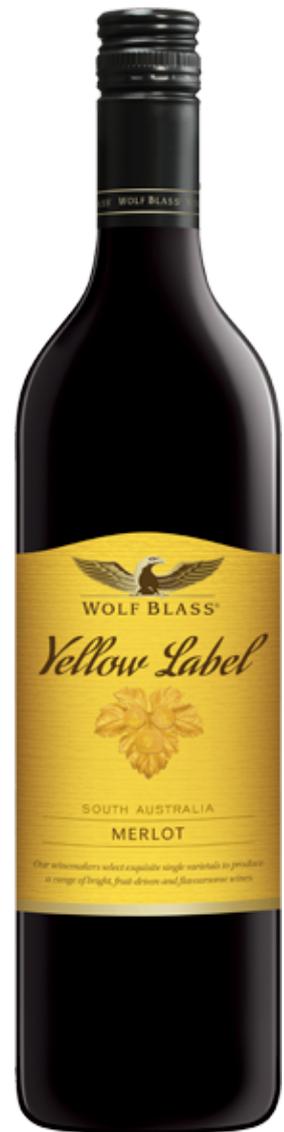
MERLOT

2014

WOLF BLASS YELLOW LABEL MERLOT OFFERS CHERRY AND SPICE FLAVOURS, A TOUCH OF VANILLIN OAK, A CREAMY, TEXTURED PALATE AND FINE, VELVETY TANNINS MELDED TOGETHER IN AN APPROACHABLE, MEDIUM-BODIED STYLE.

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>Merlot</i>
MATURATION	<i>20% was matured with French oak, adding texture and complexity to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.8 g/L pH: 3.49</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 tuna steaks and chargrilled vegetables or veal schnitzel with ratatouille.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson.</i>
NOSE	<i>Fragrant dark cherry fruits complemented with notes of sweet spice, bay leaf and subtle vanillin oak.</i>
PALATE	<i>A medium-bodied palate with juicy cherry fruits supported by creamy vanillin oak and fine, velvety tannins.</i>