



YELLOW LABEL

SHIRAZ
2014

SELECTED BATCHES OF FRUIT FROM PREMIUM SOUTH AUSTRALIAN SHIRAZ VINEYARDS COME TOGETHER TO CREATE A WELL-STRUCTURED WINE DISPLAYING ATTRACTIVE BERRY AND SPICE CHARACTERS THAT MARRY WELL WITH SUBTLE TOUCHES OF OAK.

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>Shiraz</i>
MATURATION	<i>25% was matured with American oak to produce a balanced, integrated wine that retains its bright fruit character.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.2 g/L pH: 3.59</i>
PEAK DRINKING	<i>Designed to be enjoyed in its youth, however will reward careful cellaring for up to 3 years.</i>
FOOD MATCH	<i>Great with rare roast beef and horseradish sandwiches or grilled lamb cutlets with sweet potato chips.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep purple with red hues.</i>
NOSE	<i>Lifted blue and dark berry fruits with hints of wood spice.</i>
PALATE	<i>Medium to full-bodied with rich berry fruits, subtle fine tannins and a long, smooth finish. The judicious use of oak gives support to the palate without dominating the fruit.</i>