



# YELLOW LABEL

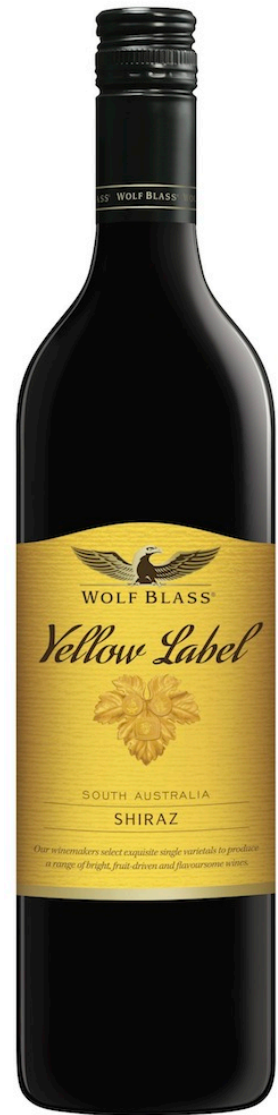
SHIRAZ

2013

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.



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## WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Good winter rains and an early burst of spring warmth resulted in healthy vines, with windy conditions during flowering reducing yields. The combination of low crops and mild conditions during ripening resulted in exceptional quality with bright, varietal fruit characters and excellent natural acidity the hallmarks of the vintage.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Partially matured with the judicious use of oak to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.5 g/L pH: 3.60</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 mushroom and veal tortellini or roast beef with Yorkshire puddings.</i>

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## 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>