



WOLF BLASS

YELLOW LABEL

SHIRAZ

2015

SELECTED BATCHES OF FRUIT FROM PREMIUM SOUTH AUSTRALIAN SHIRAZ VINEYARDS ARE BROUGHT TOGETHER IN A WELL-STRUCTURED WINE DISPLAYING ATTRACTIVE BERRY AND SPICE CHARACTERS SUPPORTED BY SUBTLE CREAMY OAK AND FINISHING WITH FINE, VELVETY TANNINS.

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>A warm, dry start to the season brought on rapid, early flowering. After a much-needed rain in January, summer progressed with warm days and relatively cool nights, perfect for ripening. A burst of heat in late January brought on an early, condensed harvest with wines full of flavour and with good natural balance.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>21% was matured with French and American oak, adding texture and complexity to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.3 g/L pH: 3.62</i>
PEAK DRINKING	<i>Best enjoyed in its youth, or will gain further complexity with careful short term cellaring.</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 crimson with purple hues.</i>
NOSE	<i>Aromatic red and blue fruits with subtle notes of cedar spice.</i>
PALATE	<i>Medium bodied, with generous berry fruits and subtle creamy oak to support, finishing with fine, velvety tannins.</i>

Winemaker: Marie Clay