



# YELLOW LABEL

LANGHORNE CREEK – McLAREN VALE  
SHIRAZ  
2014

SHIRAZ FROM SELECTED LANGHORNE CREEK AND McLAREN VALE VINEYARDS HAS BEEN PARTIALLY MATURED WITH OAK TO PRODUCE A BALANCED, INTEGRATED WINE. LIFTED DARK BERRY, PLUM AND SPICE FLAVOURS MARRY WELL WITH SUBTLE, SPICY OAK, CREATING A RICHLY TEXTURED WINE WITH A SMOOTH, LINGERING 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.



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## WINE SPECIFICATIONS

VINEYARD REGION	<i>Langhorne Creek, McLaren Vale</i>
VINTAGE CONDITIONS	<i>Good winter rain sent welcome traditional floodwaters through the Creek, providing deep soil moisture. Strong winds during flowering reduced yields, and while lake breezes in the Creek tempered hot summer conditions, McLaren Vale bore the brunt of the heat. Spared the worst of the February deluge to the north, the 30-40mm received helped reduce temperatures, allowing fruit to ripen steadily.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>30% was matured with oak for up to 9 months, giving support to the palate without dominating the fruit.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.0% Acidity: 6.8 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 chargrilled lamb burgers with red pepper relish or beef short ribs with sweet &amp; smoky barbecue sauce.</i>

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## WINEMAKER COMMENTS

COLOUR	<i>Deep purple with red hues.</i>
NOSE	<i>An aromatic nose of lifted blueberry, blackberry and dark plum fruits with hints of wood spice.</i>
PALATE	<i>A medium to full bodied palate with dark berry fruit flavours and fine, subtle tannins, creating a richly textured wine with a smooth, lingering finish.</i>

*Winemaker: Marie Clay*