



WOLF BLASS

MEDLANDS VINEYARD

PLATINUM LABEL
BAROSSA VALLEY SHIRAZ
2015

THE DISTINCTIVE TERROIR OF THE MEDLANDS VINEYARD IS UNIQUELY EXPRESSED THROUGH THIS EXCEPTIONALLY FOCUSED SHIRAZ, DISPLAYING ITS HALLMARK INTENSITY AND PURITY OF FRUIT, A SLEEK, ELEGANT STRUCTURE, DEFINITIVE LINE AND FLAWLESS BALANCE.

The distinguished Medlands Vineyard lies within an exceptional pocket of ground at Dorrien on the central north Barossa Valley floor, a site long renowned for growing outstanding Shiraz. Gently sloping towards the North Para River, the microclimate benefits from cooling breezes flowing down-river from the foothills and enjoys optimum sunlight, low rainfall and low humidity.

The vineyard is comprised of ancient soils ranging from loamy sands over light clays to sandy loams over medium clays, laid down 5 million years ago when an uplift of the Eastern ranges and a sinking of the valley floor caused the central valley to fill with sediments. This unique terroir results in Shiraz of purity, elegance, tight structure and flawless balance.



WINE SPECIFICATIONS

VINEYARD REGION	Medlands Vineyard, Dorrien, Barossa Valley
VINTAGE CONDITIONS	The 2015 growing season at Medlands started out with good winter rainfall, followed by a very dry spring with early flowering and fruit-set. Summer began mild, progressing into a very warm February. Significantly cooler conditions in March extended ripening, promoting excellent colour and flavour development.
GRAPE VARIETY	Shiraz
MATURATION	After fermenting to dryness on skins, the wine was pressed and racked to 76% seasoned and 24% new French oak barriques for 19 months' maturation, enhancing complexity, elegance, length and structure.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.6 g/L pH: 3.57
PEAK DRINKING	2019 to 2040. This wine will mellow and develop with age to reward many years of careful cellaring.
FOOD MATCH	Great with chargrilled beef fillet with crispy leeks and shoestring potatoes, or Cantonese roast goose.

WINEMAKER COMMENTS

COLOUR	Deep, rich purple.
NOSE	Characteristic lifted fruit aromas of blueberry, blackberry, and dark plum unmistakably express the Medlands Vineyard terroir, with underlying savoury notes of bittersweet chocolate, freshly ground coffee and warm, fragrant oak spice adding intricate layers of complexity.
PALATE	Complex and opulent, with the fine, layered structure, elegance and finesse we have come to expect of the Medlands Vineyard. The palate is laden with pure, rich, dark berry flavours, given tight focus with fine, spicy French oak. A sleek, silky texture, definitive tannin line, and lingering finish give rise to a wine of grace, stature and presence.

Winemaker: Steven Frost