

BROMLEY by WOLF BLASS

SHIRAZ MCLAREN VALE 2015



THIS MCLAREN VALE SHIRAZ PUSHES BOUNDARIES IN BOTH WINEMAKING AND ARTISTIC EXPRESSION. THE VIBRANT, AUDACIOUS BRUSHSTROKES OF BROMLEY'S ARTWORK MIRROR THE BOLD AND LIVELY FRUIT FLAVOURS IN THIS STATELY AND DISTINCTIVE WINE.

Bromley by Wolf Blass is a celebration of two truly iconic South Australians who are innovators in their fields – winemaker Wolfgang Blass and artist David Bromley. Inspired by Bromley's most coveted collections and Blass's most legendary wines, Bromley by Wolf Blass strikes a harmonious balance that equally excites the senses of sight and taste.



WINE SPECIFICATIONS

VINEYARD REGION	McLaren Vale
VINTAGE CONDITIONS	Winter was wetter than average, helping replenish soil moisture, but from spring through to early summer it was very dry, with temperatures above average. Flowering was early and extended, with few and small bunches developing. A mini January heatwave was followed by a refreshing downpour. After this, conditions were mild, dry and ideal for ripening rich, vibrant fruit with balanced tannins.
GRAPE VARIETY	Shiraz
MATURATION	78% was matured in seasoned and new French and American oak for twelve months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.9 g/L pH: 3.59
PEAK DRINKING	Enjoyable on release, or will gain increased complexity with careful cellaring in the short to medium term.
FOOD MATCH	Great with smoked duck breast with roast beetroots, or lamb loin with harissa and lentils.

WINEMAKER COMMENTS

COLOUR	Deep crimson with purple hues.
NOSE	Aromatic blue and black fruits with liquorice notes and warm spice, supported by subtle, nutty oak.
PALATE	Layers of dark berry fruits fill the mouth, with plush, velvety tannins framing the finish and lengthening the palate.

WINEMAKER: MARIE CLAY