



# WOLF BLASS

## GOLD LABEL REGIONAL RESERVE McLAREN VALE LANGHORNE CREEK SHIRAZ 2019

A RICH, ELEGANT SHIRAZ BLENDED FROM SELECTED VINEYARDS IN McLAREN VALE AND LANGHORNE CREEK. FRAGRANT BLACKBERRY, MULBERRY AND DARK CHOCOLATE DOMINATE THE NOSE, WITH HINTS OF SPICE AND MOCHA ADDING COMPLEXITY AND GENEROUS, LAYERED FLAVOUR.

To create the Wolf Blass Gold Label Regional Reserve collection, our winemakers have selected fruit from South Australian regions with an outstanding track record for producing progressive, elegant wines of quality, character and consistency and varietal excellence.

Shiraz was sourced from low-yielding vineyards in McLaren Vale and Langhorne Creek, selected for varietal intensity and rich, bright, elegant fruit character. Following crushing, individual vineyard batches were fermented with a mix of plunging and pumping-over applied to allow optimum release of colour and flavour without excessive extraction of tannin.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale, Langhorne Creek</i>
VINTAGE CONDITIONS	<i>Winter rainfall was well below average, however rains through November and December helped set up canopies for the warm, dry summer ahead. Cooling southerly breezes during most evenings helped temper the hot days. Shiraz was picked when optimally ripe while retaining natural acidity and fresh, bright flavours.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>14 months' maturation in 83% seasoned and 15% new American and French oak has enhanced structure and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.6 g/L pH: 3.60</i>
PEAK DRINKING	<i>Enjoyable on release or will develop complex, mellow flavours with 6 to 8 years careful cellaring.</i>
FOOD MATCH	<i>Great with sticky braised beef cheeks or grilled spiced lamb cutlets.</i>

### WINEMAKER COMMENTS

COLOUR *Deep purple with crimson hues.*

NOSE *A lifted nose with aromas of blackberries, mulberries, dark chocolate and subtle spice with underlying notes of mocha oak.*

PALATE *A rich, elegant palate with plush, generous fruit and subtle, balanced oak. Concentrated and long with fine tannins, a smooth, silky texture and a lingering finish.*

*Winemaker: Kate Hongell*