



# WOLF BLASS

## MEDLANDS VINEYARD

PLATINUM LABEL  
BAROSSA VALLEY SHIRAZ  
2014

THE DISTINCTIVE TERROIR OF THE MEDLANDS VINEYARD IS UNIQUELY EXPRESSED THROUGH THIS EXCEPTIONALLY FOCUSED SHIRAZ, DISPLAYING ITS HALLMARK INTENSITY AND PURITY OF FRUIT, A TIGHT, 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	<i>Medlands Vineyard, Dorrien, Barossa Valley</i>
VINTAGE CONDITIONS	<i>The 2014 growing season at Medlands began with good winter and early spring rains. A windy spring and November frosts reduced yields, while late spring and summer were ideal, with warm days and cool nights. Rain and cool conditions in mid-February evened out and extended the ripening period, resulting in intense and varietal Shiraz with excellent colour, fruit purity, and structural line.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>After fermenting to dryness on skins, the wine was pressed and racked to 62% new and 38% one-year-old French oak barriques for 20 months' maturation, enhancing complexity, elegance, length and structure.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.7 g/L pH: 3.47</i>
PEAK DRINKING	<i>2018 to 2040. This wine will mellow and develop with age to reward many years of careful cellaring.</i>
FOOD MATCH	<i>Great with chargrilled beef fillet with crispy leeks and shoestring potatoes, or Cantonese roast goose.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Vibrant rich purple.</i>
NOSE	<i>Characteristic lifted fruit aromas of blueberry, blackberry, boysenberry and blood 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.</i>
PALATE	<i>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.</i>

*Winemaker: Steven Frost*