



WOLF BLASS

MAKERS' PROJECT

RESERVE PROJECT
SHIRAZ

WINEMAKING PROCESS
PARTIAL WHOLE BERRY FERMENTATION

REGION
LANGHORNE CREEK | McLAREN VALE

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Rather than crushing all the grapes, Makers' Project Shiraz is fermented with a portion of whole berries. This encourages fermentation to take place inside the berry itself, allowing a soft extraction of tannins and a distinctive, fruit driven aroma that sets the wine apart from more traditionally made Shiraz. A smooth finish, subtle fresh fruit, and spicy, savoury elements make this wine simply unforgettable.



WINE SPECIFICATIONS

VINEYARD REGION	Langhorne Creek McLaren Vale
GRAPE VARIETY	Shiraz
MATURATION	Mostly held in stainless steel to retain freshness and vibrancy, with a small amount matured with French oak to add structure and complexity.
PEAK DRINKING	Great while young, fresh and bright, or will develop more complexity with a short stint in the cellar.
FOOD MATCH	Delicious with smoky pulled pork tacos, or Massaman beef.

WINEMAKER COMMENTS

COLOUR	Bright, deep crimson.
NOSE	Cherry, cinnamon and subtle florals.
PALATE	Subtle, fresh fruit and savoury, spicy elements enhance a fleshy, medium-bodied palate with soft tannins and a smooth, lingering finish.

Winemaker: Kate Hongell