



WOLF BLASS

SAPPHIRE LABEL

ESTATES OF THE BAROSSA

ST JOHN'S SHIRAZ

2018

FROM EBENEZER ROAD IN THE BAROSSA'S NORTH, THIS IS A SHIRAZ OF POWER AND OPULENCE. A SUMPTUOUS, MULTIFACETED NOSE OF DARK FRUITS, MOCHA AND CHARCUTERIE GIVES WAY TO A PLUSH, VELVETY PALATE RESTRAINED WITH PERFECTLY BALANCED TANNINS.

St John's Shiraz, named for the local parish church, was sourced from the remarkable Mickans and Schutz vineyards at the eastern end of Ebenezer Road in the Barossa Valley's north. The vineyards lie on flat to gently undulating terrain at an elevation of around 280m, with unique soils comprising Barossa ironstone, red clays and dry alluvial sands deposited up to 50 million years ago. At the far north of the valley, the climate is more continental, with the region's warmest daytime temperatures and lowest rainfall and humidity. The area also experiences some of the coolest nights, leading to longer, slower, later ripening, allowing flavours to fully develop. Growing in this unique terroir, Shiraz tends towards small berries with tough, dark skins, producing concentration and depth, opulent, fleshy fruit and full, ripe tannins.

Harvested at optimum maturity, fruit from each block was crushed separately and fermented in small open fermenters. A mix of gentle plunging and pumping over was used to optimise flavour, colour and tannin extraction, giving the wine rich concentration and depth of fruit while retaining plush, supple tannins. The wines were left on skins until dry to lengthen tannins and enhance palate line and finish.

WINE SPECIFICATIONS

VINEYARD REGION *Mickans & Schutz Vineyards | Ebenezer | Barossa Valley*

VINTAGE CONDITIONS *The growing season began with above average rainfall that filled soil profiles, however spring and summer were dry, with temperatures slightly above average. Early lignification and flavour development allowed for picking at optimum flavour, without excessive sugar. Harvest was relatively early, with reds showing excellent varietal expression, plush palates and fine tannin structure.*

GRAPE VARIETY *Shiraz*

MATURATION *Matured in 74% seasoned and 26% new French oak barrels for 18 months to enhance complexity.*

WINE ANALYSIS *Alc/Vol: 14.5%
Acidity: 6.5 g/L
pH: 3.52*

PEAK DRINKING *This wine will develop with age, softening and mellowing to reward fifteen years or more of careful cellaring.*

FOOD MATCH *Great with venison with caramelised shallots and horseradish, or kangaroo fillet with beetroot relish.*

WINEMAKER COMMENTS

COLOUR *Rich, velvety purple with a deep, dark core.*

NOSE *A sumptuous, multifaceted nose of dark red berries, cassis and prunes with complex notes of charcuterie, mocha, panforte, chicory root, chinotto and black olive.*

PALATE *Fleshy, opulent dimensions and a velvet plushness are defining elements on the palate, with full, firm tannins pulling everything into line and providing balance and foundation. Lingering dense fruit flavours and refined French oak enhance the finish.*

Winemaker: Kate Hongell