



WOLF BLASS

GREY LABEL

McLAREN VALE
SHIRAZ
2021

McLAREN VALE SHIRAZ IS INHERENTLY SUITED TO THE GREY LABEL STYLE, RICH, PLUSH AND POWERFUL, YET WITH AN APPROACHABILITY THAT PROVIDES SHEER ENJOYMENT THROUGHOUT ITS EVOLUTION OVER TIME IN BOTTLE.

Grey Label Shiraz was sourced from vineyards ranging in altitudes from about 50m near the coast to 200m where McLaren Vale merges with the Adelaide Hills, bringing complexity and layers of interest to the final wine. The region mostly spans two basins of ancient bedrock layered with sediments laid down by advances and retreats of the sea over the past 45 million years. Soil types vary from sands, yellow clays, and red and black loams through to ironstone.

Individual vineyard batches were fermented in small open-top fermenters for 5 to 15 days. Plunging and gentle irrigation were used to work the cap and optimise flavour, colour and tannin extraction, providing for concentration and depth of fruit flavour, while keeping tannins plush, hallmarks of the Grey Label style. Select batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale</i>
VINTAGE CONDITIONS	<i>The 2021 growing season saw early, average rainfall and warmer than average temperatures. A hot, dry November closed out spring, though this was followed by a mild December and cooler than average January with only two very warm days. Veraison was later than usual, in early February, with mild February temperatures allowing for gentle, steady, extended ripening which resulted in exceptional fruit quality.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured as individual vineyard batches in a combination of 73% seasoned and 27% new French and American oak, for 17 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.5 g/L. pH: 3.62</i>
PEAK DRINKING	<i>Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.</i>
FOOD MATCH	<i>Great with slow-roasted lamb shanks, or braised beef with black bean sauce.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson.</i>
NOSE	<i>A complex, layered nose of lifted blueberry, blackberry and bloodplum, with hints of dark chocolate, liquorice and warm spices, enhanced with subtle, fragrant oak.</i>
PALATE	<i>Plush and opulent with complex layered flavours of mulberry, blackberry, liquorice, dark chocolate and warm spices, lengthened by fine acidity and a velvety texture. The tannins are fine and long, framing the palate and providing structure and length.</i>

Winemaker: Alex MacKenzie