



WOLF BLASS

GREY LABEL LANGHORNE CREEK CABERNET SHIRAZ 2019

THE DISTINCTION, ELEGANCE AND POWER OF LANGHORNE CREEK IS ENTICINGLY EXPRESSED IN GREY LABEL CABERNET SHIRAZ. EVOLVING SINCE THE FIRST 1967 BLEND, IT REMAINS CONSTANT IN THE QUALITY, CHARACTER AND STYLE THAT IS GREY LABEL.

Grey Label Cabernet Shiraz was sourced from a region as unique as the character it bestows upon the wine. The vineyards of Langhorne Creek lie on deep, rich, alluvial soils along the banks of the Bremer River. Flooding of the river provides natural irrigation while at the same time depositing silts and sediments that contribute to the unique soil qualities, impacting the resultant wine's character and personality.

Individual vineyard batches were fermented in small open-top fermenters for 5 to 10 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, while keeping tannins plush, hallmarks of the Grey Label style. Selected batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

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| VINEYARD REGION | <i>Langhorne Creek</i> |
| VINTAGE CONDITIONS | <i>Winter rainfall was well below average, however early summer rains helped set up canopies for the warm, dry season ahead. Langhorne Creek's reliable, cooling southerly breezes during most evenings helped temper the hot late-summer days. Warm conditions during vintage encouraged a quick harvest to capture natural acidity, fresh fruit flavours and excellent quality.</i> |
| GRAPE VARIETY | <i>Cabernet Sauvignon Shiraz</i> |
| MATURATION | <i>Matured as individual vineyard batches in a combination of 60% seasoned and 14% new French oak, and 21% seasoned and 5% new American oak for 13 months.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 14.5% Acidity: 6.9 g/L pH: 3.50</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 chargrilled quail with fennel, or roast leg of lamb with rosemary and mint.</i> |

WINEMAKER COMMENTS

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| COLOUR | <i>Deep crimson with purple hues.</i> |
| NOSE | <i>A rich, dark fruit profile of black cherry and cassis, complexed with subtle mineral notes and savoury oak.</i> |
| PALATE | <i>Layers of black and red berry fruits, mineral nuances, warm spice and subtle savoury oak. The palate has richness yet finesse, lengthened by finely textured tannins.</i> |

Winemaker: Kate Hongell