



WOLF BLASS

PLATINUM LABEL MEDLANDS VINEYARD BAROSSA VALLEY SHIRAZ 2019

THE DISTINCTIVE TERROIR OF THE MEDLANDS VINEYARD IS UNIQUELY EXPRESSED THROUGH THIS EXCEPTIONALLY FOCUSED SHIRAZ, DISPLAYING ITS HALLMARK INTENSITY AND PURITY OF FRUIT, A SLEEK, 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 2019 growing season at Medlands Vineyard started out with a very dry winter and spring. Late-spring frosts, wind and hail disrupted budburst and flowering, and significantly affected yields. Summer was hot and very dry, with judicious irrigation required to see the vines through to harvest. The low yields resulted in fruit with intense colour and flavour and good tannin structures.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>After fermenting to dryness on skins, wine batches from individual blocks were pressed and racked to 66% seasoned and 34% new French oak hogsheads for 16 months' maturation, enhancing complexity, elegance, length and structure.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.45</i>
PEAK DRINKING	<i>2022 to 2040. This wine will mellow and develop with age to reward many years of careful cellaring.</i>
FOOD MATCH	<i>Great with seared beef fillet with black pepper and thyme, or Cantonese roast goose.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep, rich purple.</i>
NOSE	<i>Concentrated yet lifted aromatics of blueberry, blackberry, and bloodplum are definitively Medlands, with underlying notes of bittersweet chocolate, freshly ground coffee and warm, fragrant oak spice adding intricate layers of complexity.</i>
PALATE	<i>A palate of plush, opulent fruit and a fine, layered structure as we have come to expect of the Medlands Vineyard. Laden with pure, rich, dark berry flavours, given tight, elegance and finesse with 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