



WOLF BLASS®

BLACK LABEL

CABERNET SHIRAZ MALBEC

2012

A POWERFUL EXPRESSION OF THE WOLF BLASS PHILOSOPHY OF SYNERGISTIC BLENDING, BLACK LABEL IS BUILT ON PERSISTENCE OF FLAVOUR, SEAMLESS TEXTURE AND LONG VELVETY TANNINS. OPULENT YET ELEGANT FRUIT FROM LANGHORNE CREEK AND McLAREN VALE PROVIDES RICHNESS, DEPTH AND EXCEPTIONAL COMPLEXITY.

The philosophy behind Black Label is simple: to take the year's very best wines and weave them together into a synergistic whole, the resultant wine being greater than the sum of its parts. It's about creating a wine with many layers of flavour in a complex composition of intense fruit characters, magnificent structure, a rich lustrous texture, long velvety tannins and a lingering palate.

Harvested at optimum maturity and flavour, fruit from each vineyard was crushed, destemmed and fermented separately for seven to twelve days on skins. The ferments were allowed to warm naturally with plunging and gentle pumping over used to maximise colour and flavour extraction. Mid-ferment cooling extended fermentation, exploiting time on skins and accentuating line and length. The wines were pressed while still retaining a touch of sugar, then transferred to barrel to complete fermentation, allowing a balanced integration of oak characters and enhancing texture and complexity.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Langhorne Creek - McLaren Vale</i>
VINTAGE CONDITIONS	<i>Winter rainfall was close to the long-term average resulting in full soil moisture profiles. Spring temperatures fluctuated between warmer than average and very cool and summer temperatures were ideal, with mild to warm days and frequent cool nights. Combined with low crop levels, this culminated in near-perfect ripening conditions, producing bright, varietal fruit with intensity of colour and flavour, excellent natural acidity and superb line and balance.</i>
GRAPE VARIETY	<i>54% Cabernet Sauvignon - 41% Shiraz - 5% Malbec</i>
MATURATION	<i>Matured as individual vineyard batches in a combination of 40% new and 38% seasoned French oak, 12% new and 10% seasoned American oak for 20 months.</i>
WINE ANALYSIS	<i>Alc/ Vol: 14.5% Acidity: 6.9 g/L pH: 3.55</i>
PEAK DRINKING	<i>2016 to 2042 - This wine will develop with age, softening and mellowing to reward many years of careful cellaring.</i>
FOOD MATCH	<i>Great with slow roasted venison shoulder with rosemary and soft polenta or vintage cheddar with walnuts and honey-poached quince.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep rich purple.</i>
NOSE	<i>A distinctive and characteristic Black Label nose defined by layers of fragrant dark berries and blackcurrant, backed up with deep notes of espresso coffee, panforte and smoky, toasted-nut barrel ferment characters. Hints of Langhorne Creek mint are evident without being dominant. Classic cigar-box complexity is starting to express itself and is expected to develop further with time.</i>
PALATE	<i>A complex, multi-layered and mouth-filling wine, with refined yet opulent fruit and a plush, velvety texture. Perfectly ripe spicy blackberry and blood-plum flavours fill out a beautifully balanced palate that's complexed by integrated mocha oak and finessed with supple, elegant tannins that impart a defined line and exceptional length of flavour.</i>

Winemaker: Steven Frost