WOLF BLASS

PRESIDENT'S SELECTION GOLD LABEL

CABERNET SAUVIGNON 2017

LIFTED, VARIETAL CASSIS ON THE NOSE IS ENHANCED WITH NOTES OF BAY LEAF AND MOCHA. A RICHLY TEXTURED, MEDIUM TO FULL-BODIED PALATE HAS DARK FRUITS, CREAMY OAK AND A FRAMEWORK OF STRUCTURED, YET FINELY GRAINED CABERNET TANNINS.

The President's Selection Gold Label range honours the traditional Wolf Blass philosophy of blending outstanding fruit from the finest South Australian regions to create wines of quality, character and consistency.

Cabernet Sauvignon, selected for its fruit intensity, soft, rich mid-palate, length of flavour and fine tannin structure, was fermented on skins until the optimum release of colour and flavour was achieved, without excessive tannin extraction. Selected batches completed fermentation in barrel to build complexity and mid-palate texture.

WINE SPECIFICATIONS

VINEYARD REGION	*South Australia*
VINTAGE CONDITIONS	*Higher than average rainfall through winter and spring resulted in good soil moisture profiles to start the season. Predominantly mild summer conditions and a warm, dry autumn allowed for slow, moderate ripening. This led to high quality wines with bright, vibrant fruit, great flavour development and varietal definition.*
GRAPE VARIETY	*Cabernet Sauvignon*
MATURATION	*60% was matured for 8 months in seasoned French and American oak.*
WINE ANALYSIS	*Alc/Vol: 14.0%* *Acidity: 6.8 g/L* *pH: 3.58*
PEAK DRINKING	*Enjoyable on release or will develop complex, integrated flavours with careful mid-term cellaring.*
FOOD MATCH	*Great with seared wagyu sirloin with mushrooms and bok choy, or stir fried beef with peppers.*

WINEMAKER COMMENTS

COLOUR	*Deep crimson.*
NOSE	*Lifted varietal cassis fruits with notes of bay leaf and attractive mocha oak.*
PALATE	*Medium to full-bodied with dark fruits, creamy oak and a framework of structured, yet finely grained Cabernet tannins.*

Winemaker: Marie Clay