



# WOLF BLASS

## BLACK LABEL CABERNET SHIRAZ MALBEC 2021

SINCE 1973, THE CHASE TO MAKE THE PERFECT WINE HAS BEEN FUNDAMENTAL TO CREATING 49 REMARKABLE VINTAGES OF BLACK LABEL. BUILT ON COMPLEX, MULTI-LAYERED FLAVOUR AND MAGNIFICENT STRUCTURE, BLACK LABEL IS A POWERFUL EXPRESSION OF THE WOLF BLASS PHILOSOPHY OF SYNERGISTIC BLENDING.

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 7 to 24 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. Some batches stayed on skins to dryness, while others completed fermentation in barrel, allowing a balanced integration of oak characters and enhancing texture and complexity.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>Barossa Valley   McLaren Vale   Langhorne Creek</i>
VINTAGE CONDITIONS	<i>Good winter rainfall started the season off well, after two dry years. Favourable conditions during flowering allowed for good fruit set and development. After a warm November, summer was relatively mild, with cool, dewy mornings and low maximum temperatures in January providing ideal ripening conditions. A dry Indian summer helped grapes ripen well into April. Quality is exceptional across the varieties from 2021, with reds showing intense, rich and balanced flavours and colours.</i>
GRAPE VARIETY	<i>52% Cabernet Sauvignon   42% Shiraz   6% Malbec</i>
MATURATION	<i>18 months' maturation in 52% seasoned and 6% new American; and 22% seasoned and 20% new French oak has enhanced structure and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5%   Acidity: 6.5 g/L   pH: 3.60</i>
PEAK DRINKING	<i>2023 to 2043. This wine will mellow and develop with age to reward many years of careful cellaring.</i>
FOOD MATCH	<i>Great with roast rib of beef with horseradish, or aged Cheddar cheese with fig and walnut sourdough.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Rich, deep purple.</i>
NOSE	<i>A rich, distinctive nose defined by layers of blackberry, blackcurrant and dark plum is backed up with deep notes of espresso coffee, panforte and hints of tobacco. Smoky, toasted-nut characters, derived from barrel fermentation and maturation, add attractive complexity.</i>
PALATE	<i>The palate is complex, mouth-filling and beautifully balanced, with refined yet generous dark berry fruit, and savoury secondary flavours of spice, coffee and cedary oak. Rich and elegant, with a velvety texture and supple, chocolatey tannins that impart a definitive structural line and exceptional length of flavour. The vintage is typical of the characteristic Black Label style that overrides regional and varietal influences.</i>

*Winemaker: Alex MacKenzie*