



WOLF BLASS

GREY LABEL

BAROSSA
SHIRAZ

2016

BAROSSA SHIRAZ IS INHERENTLY SUITED TO THE GREY LABEL STYLE, RICH, PLUSH AND POWERFUL, YET WITH AN APPROACHABILITY THAT PROVIDES SHEER ENJOYMENT THROUGHOUT ITS EVOLUTION OVER TIME IN BOTTLE.

Shiraz was sourced from low yielding Barossa vineyards selected for elegance and intensity of fruit, and rich, bright character.

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 flavour, while keeping tannins plush, hallmarks of the Grey Label style. Select batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Barossa</i>
VINTAGE CONDITIONS	<i>Winter was drier than average, followed by a warm, dry spring and early-summer, with good conditions for flowering and fruit set. January and February were mild, with welcome rain in late January slowing ripening. This allowed for early lignification of seeds and stalks, with development of rich, bright fruit flavours, dense colours and ripe tannins.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured as individual vineyard batches in a combination of 79% seasoned and 15% new French and American oak for 14 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.57</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 black pepper beef, or osso bucco with gremolata and creamy polenta.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson with purple hues.</i>
NOSE	<i>Aromatic blue fruits are complexed with notes of dark chocolate, warm spice and subtle nougat oak.</i>
PALATE	<i>Medium to full bodied, the blue berried fruits are succulent and plush, filling the mouth without being heavy. The tannins are velvety and powdery, framing the palate and providing texture and length.</i>

Winemaker: Marie Clay