



WOLF BLASS

GREY LABEL

McLAREN VALE
SHIRAZ
2016

MCLAREN VALE 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.

Grey Label Shiraz was sourced from vineyards ranging in altitudes from about 50m near the coast to 200m where McLaren Vale merges with the Adelaide Hills, bringing complexity and layers of interest to the final wine. The region mostly spans two basins of ancient bedrock layered with sediments laid down by advances and retreats of the sea over the past 45 million years. Soil types vary from sands, yellow clays, and red and black loams through to ironstone.

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 *McLaren Vale*

VINTAGE CONDITIONS *Vines were well balanced with good yields after establishing well from the light and regular winter rains and moderate spring conditions. Ripening was near perfect with good colour and flavour being achieved at moderate sugar levels and little disease pressure. Cool nights assisted in the retention of natural acidity in the fruit as it ripened.*

GRAPE VARIETY *Shiraz*

MATURATION *Matured as individual vineyard batches in a combination of 60% seasoned and 12% new French oak, and 20% seasoned and 8% new American oak for 15 months.*

WINE ANALYSIS *Alc/Vol: 14.5%
Acidity: 6.6 g/L
pH: 3.63*

PEAK DRINKING *Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.*

FOOD MATCH *Great with slow-roasted lamb shanks with star-anise and plum, or braised beef with black bean sauce.*

WINEMAKER COMMENTS

COLOUR *Deep crimson with purple hues.*

NOSE *Aromatic blue fruits are complexed with notes of dark chocolate, warm spice and subtle nougat oak.*

PALATE *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.*

Winemaker: Marie Clay