

STATE OF ORIGIN LIMITED EDITION

SHIRAZ 2016

A SMOOTH, SOFT, APPROACHABLE SHIRAZ WITH BRIGHT, FRESH AROMAS OF DARK PLUMS, JUICY RED FRUITS AND A TOUCH OF SPICE. MEDIUM WEIGHT AND WELL-BALANCED, THE PALATE SHOWCASES LIVELY BERRY FRUIT, WITH LINGERING FLAVOURS AND A PLUSH FINISH.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognized internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

Inspired by Rugby League's State of Origin Series, our winemaking team has crafted this Limited Edition Shiraz to celebrate one of Australia's greatest sporting rivalries and reflect each team's chase for triumph.



WINE SPECIFICATIONS

VINEYARD REGION	South Eastern Australia
VINTAGE CONDITIONS	A very warm spring affected fruit set and slightly reduced yields, however the vines adapted well. Heavy rains and some hail in January caused little damage, and the following cool, dry February weather, and warm conditions in early March, created ideal conditions for steady, even ripening. This led to an exceptional vintage overall, with Shiraz a standout.
GRAPE VARIETY	Shiraz
MATURATION	Matured in stainless steel to highlight the fresh fruit flavours.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.3 g/L pH: 3.67 Residual sugar: 3.0 g/L
PEAK DRINKING	Best enjoyed in its youth, however will continue to develop over the next three years in bottle.
FOOD MATCH	Great served with chunky beef pies with tomato relish, or sticky barbecued pork ribs.

WINEMAKER COMMENTS

COLOUR Vibrant crimson with purple hues.

NOSE Bright, fresh aromas of dark plums and juicy red fruits with a touch of

subtle spice.

PALATE Smooth, soft and approachable, the palate is medium weight and well-

balanced, showcasing lively berry fruit, with lingering flavours and a

plush finish.

Winemaker: Marie Clay