



WOLF BLASS

BLACK LABEL CABERNET SHIRAZ MALBEC 2017

SINCE 1973, THE CHASE TO MAKE THE PERFECT WINE HAS BEEN FUNDAMENTAL TO CREATING 45 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 seven to twelve 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>Vine growth was slow yet healthy, after a long, wet winter, one of the wettest Septembers on record, and a cool spring and early summer. Post-veraison was moderate, with short bursts of heat and well-timed rain. An Indian summer allowed for consistent ripening, with cool late-March nights extending vintage. Wines are well-structured, bright and aromatic, with good colour and natural acidity.</i>
GRAPE VARIETY	<i>51% Cabernet Sauvignon 44% Shiraz 5% Malbec</i>
MATURATION	<i>17 months' maturation in 58% seasoned and 34% new French oak, and 8% American oak has enhanced structure and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.9 g/L pH: 3.53</i>
PEAK DRINKING	<i>2020 to 2040. 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 and Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.</i>

WINEMAKER COMMENTS

COLOUR	<i>Rich, deep purple.</i>
NOSE	<i>A lifted nose of blackberry, blackcurrant and dark plum is layered with bittersweet chocolate, roasted coffee beans and hints of tobacco. Toasted nut characters derived from barrel fermentation and maturation. add attractive complexity.</i>
PALATE	<i>The palate is generous and beautifully balanced, with dark berry fruit and savoury secondary flavours of coffee and cedary oak. At once rich and elegant, with a persistence of flavour, seamless texture and long, smooth, chocolatey tannins typical of the characteristic Black Label style that overrides regional and varietal influences.</i>

Winemaker: Steven Frost