



WOLF BLASS®

BLACK LABEL

CABERNET SAUVIGNON SHIRAZ

1995

THE 1995 VINTAGE SEES THE 23RD CONSECUTIVE RELEASE OF BLACK LABEL, OUR ICONIC FLAGSHIP AND THE FIRST ULTRA-PREMIUM WINE MADE BY WOLF BLASS WITH THE AIM TO CREATE THE FINEST RED BLEND FROM THE VINTAGE.

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.

Fruit for Black Label is chosen solely on the basis of its intensity of flavour and potential for longevity. The individual vineyard batches were de-stemmed and crushed before a warm fermentation to extract colour and tannin. Pressed off skins and raked, Black Label completed fermentation in American and French oak prior to 30 months oak maturation.



WINE SPECIFICATIONS

VINEYARD REGION	60% Langhorne Creek - 25% McLaren Vale - 15% Barossa
VINTAGE CONDITIONS	<i>An extremely dry winter was followed by good fruit set in spring. Low rainfall continued into summer, resulting in low crop yields. Cool, dry conditions throughout ripening allowed fruit to ripen slowly and fully, with resultant berries being small in size with great concentration of colour, rich fruit flavours, good structure and firm tannins.</i>
GRAPE VARIETY	54% Cabernet Sauvignon - 46% Shiraz
MATURATION	<i>30 months maturation in American and French oak has enhanced structure and complexity, before bottling in September 1998.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.2% Acidity: 7.1 g/L pH: 3.34</i>
PEAK DRINKING	<i>Assessment in 2011 recommends drinking now up to 2015 with good cellaring conditions.</i>
FOOD MATCH	<i>Roast beef, roast nut of venison or any other full-flavoured red meat dishes. It will also match superbly with well-aged Australian cheddar.</i>
AWARDS	<i>Gold Medal: 1999 Barossa Wine Show (Class 8) Gold Medal: 1998 Royal Hobart Wine Show (Class 71)</i>

WINEMAKER COMMENTS

COLOUR	<i>Medium deep red colour.</i>
NOSE	<i>Complex dark berry, blackcurrant and red cherry fruit with notes of spice, chocolate, panforte and plum pudding with French oak influences and a slight hint of Langhorne Creek eucalypt.</i>
PALATE	<i>A rich, generous, supple, round and smooth wine still showing good concentration of red and black fruits, finely polished tannins and notes of savoury mocha oak. A long, complex and lingering palate.</i>
TASTED	2011

Winemaker: John Glaetzer