



# WOLF BLASS

## BROWN LABEL CLASSIC SHIRAZ 2016

BROWN LABEL SHIRAZ BRINGS TOGETHER THE BEST OF THREE REGIONS IN A SYNERGISTIC BLEND, UNITING POWER AND LENGTH FROM THE BAROSSA VALLEY, PLUSH, MID-PALATE OPULENCE FROM MCLAREN VALE, AND FINE, AROMATIC COMPLEXITY FROM THE CLARE VALLEY.

The original Wolf Blass Brown Label Shiraz was first released in 1975, a blend of Shiraz from Langhorne Creek and the Barossa Valley. The wine came to be known as Brown Label 'Classic Shiraz', evolving into the finest Shiraz blend of the vintage, with fruit selected from the year's three most outstanding regions.

Batches of fruit from each vineyard were fermented separately 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, while keeping tannins plush. Select batches completed fermentation in barrel, contributing to mid palate texture, while others finished fermentation on skins, providing structural length and focus. After 15 months' oak maturation, each batch was carefully assessed before blending, to create a truly synergistic wine that brings together the finest attributes of Shiraz from each viticultural region.



### WINE SPECIFICATIONS

VINEYARD REGION *46% Barossa Valley | 32% McLaren Vale | 22% Clare Valley*

VINTAGE CONDITIONS *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 flavours, dense colours and ripe tannins.*

GRAPE VARIETY *Shiraz*

MATURATION *Matured in 83% seasoned French oak, 15% new French oak and 2% American oak for 15 months to incorporate further layers of complexity.*

WINE ANALYSIS *Alc/Vol: 14.5%  
Acidity: 6.7 g/L  
pH: 3.57*

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

FOOD MATCH *Great with Argentinian-style T-bone, or slow-roasted saltbush lamb with rosemary and root vegetables.*

### WINEMAKER COMMENTS

COLOUR *Deep crimson with purple hues.*

NOSE *Complex layers of black and blue fruits with notes of liquorice, dark chocolate and warm spice.*

PALATE *Fruit generosity and textural, plush tannins combine to provide a wine with intensity of flavour, density on the palate, and fruit length on the finish. Subtle nougat oak supports the fruit and gives creaminess to the texture. Tannins are powdery and layered, building through the mid palate and coming together to support a generous, long finish. A complete wine with power and intensity, yet finesse, character and eminent drinkability.*

*Winemaker: Marie Clay*