



WOLF BLASS

BROWN LABEL CLASSIC SHIRAZ 2015

BROWN LABEL SHIRAZ BRINGS TOGETHER THE BEST OF THREE REGIONS, UNITING POWER AND LENGTH FROM THE BAROSSA VALLEY, THE PLUSH OPULENCE OF MCLAREN VALE AND THE FRAGRANCE AND FINESSE OF LANGHORNE CREEK IN A SYNERGISTIC BLEND.

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 16 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	51% Barossa Valley 33% McLaren Vale 16% Langhorne Creek
VINTAGE CONDITIONS	Good winter rains set the vines up well for the growing season. On average yields were slightly low, which, combined with dry conditions, allowed for an early harvest. Conditions remained dry and moderate throughout, allowing optimum ripening. Quality was excellent, with good colour, balance of sugar and flavour, and attractive tannin development.
GRAPE VARIETY	Shiraz
MATURATION	Matured in 80% seasoned and 16% new French oak, and 14% seasoned American oak for 16 months to incorporate further layers of complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.8 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 steak, 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 provides 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