



WOLF BLASS

BLACK LABEL CABERNET SHIRAZ MALBEC 2019

SINCE 1973, THE CHASE TO MAKE THE PERFECT WINE HAS BEEN FUNDAMENTAL TO CREATING 47 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

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| VINEYARD REGION | <i>Barossa Valley McLaren Vale Adelaide Hills</i> |
| VINTAGE CONDITIONS | <i>Winter and early spring rains were well below average. Late-spring frosts, wind and hail during budburst and flowering impacted yields. Summer was warm and dry, but cool evening breezes in most regions helped temper the heat of the day. Early ripening allowed fruit to be picked with good natural acidity, and low yields resulted in fruit with intense colour and flavour and good tannin structures.</i> |
| GRAPE VARIETY | <i>52% Cabernet Sauvignon 41% Shiraz 7% Malbec</i> |
| MATURATION | <i>16 months' maturation in 69% seasoned and 26% new French oak, and 5% seasoned American oak has enhanced structure and complexity.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 14.5% Acidity: 6.9 g/L pH: 3.52</i> |
| PEAK DRINKING | <i>2022 to 2042. 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

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| COLOUR | <i>Rich, deep purple.</i> |
| NOSE | <i>A rich, distinctive nose defined by layers of blackberry, blackcurrant and dark plum is backed up with deep notes of espresso coffee, panforte and hints of tobacco. Smoky, toasted-nut characters, derived from barrel fermentation and maturation, add attractive complexity.</i> |
| PALATE | <i>The palate is complex, mouth-filling and beautifully balanced, with refined yet generous dark berry fruit, and savoury secondary flavours of spice, coffee and cedary oak. Rich and elegant, with a velvety texture and supple, chocolatey tannins that impart a definitive structural line and exceptional length of flavour. The vintage is typical of the characteristic Black Label style that overrides regional and varietal influences.</i> |

Winemaker: Steven Frost