



WOLF BLASS

GOLD LABEL REGIONAL RESERVE BAROSSA SHIRAZ 2016

THE BAROSSA HAS DEVELOPED A REPUTATION FOR SHIRAZ WITH INTENSE FRUIT AND RICH, CONCENTRATED PALATES. GOLD LABEL BALANCES BLUE FRUIT AND DARK RED PLUM FLAVOURS WITH ELEGANT FRENCH OAK TO PRODUCE A PLUSH, REFINED SHIRAZ WITH A LONG, EVEN FINISH.

To create the Wolf Blass Gold Label collection, our winemakers select the definitive varieties of the very best South Australian wine regions to produce a range of progressive, elegant wines that showcase both regional and varietal excellence.

Shiraz was sourced predominantly from low-yielding vineyards across the Barossa Valley floor, which provide intensity and rich, bright fruit character. This was supplemented by cooler climate Eden Valley fruit contributing fragrance, elegance and subtle spicy notes. Following crushing, individual vineyard batches were fermented with a mix of plunging and pumping-over applied to allow optimum release of colour and flavour without excessive extraction of tannin.



WINE SPECIFICATIONS

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| VINEYARD REGION | <i>Barossa</i> |
| VINTAGE CONDITIONS | <i>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 fruit flavours, dense colours and ripe tannins.</i> |
| GRAPE VARIETY | <i>Shiraz</i> |
| MATURATION | <i>12 months' maturation in 85% seasoned and 15% new French oak has enhanced structure and complexity.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.57</i> |
| PEAK DRINKING | <i>Enjoyable on release or will develop complex, mellow flavours with 6 to 8 years careful cellaring.</i> |
| FOOD MATCH | <i>Great with beef short-ribs with hoisin sauce, or spiced lamb kofta with beetroot hummus.</i> |

WINEMAKER COMMENTS

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| COLOUR | <i>Deep purple with crimson hues.</i> |
| NOSE | <i>An intense and complex mix of blue fruits and dark red plums, with a hint of spice and delicate, well-integrated oak notes.</i> |
| PALATE | <i>Blue fruits continue through to a rich, well-balanced palate with a plush mouthfeel, bright fruit flavours, and a long, even finish.</i> |

Winemaker: John Ashwell