



WOLF BLASS

GREY LABEL

McLAREN VALE
SHIRAZ

2018

MCLAREN VALE SHIRAZ IS INHERENTLY SUITED TO THE GREY LABEL STYLE, RICH, PLUSH AND POWERFUL, YET WITH AN APPROACHABILITY THAT PROVIDES SHEER ENJOYMENT THROUGHOUT ITS EVOLUTION OVER TIME IN BOTTLE.

Grey Label Shiraz was sourced from vineyards ranging in altitudes from about 50m near the coast to 200m where McLaren Vale merges with the Adelaide Hills, bringing complexity and layers of interest to the final wine. The region mostly spans two basins of ancient bedrock layered with sediments laid down by advances and retreats of the sea over the past 45 million years. Soil types vary from sands, yellow clays, and red and black loams through to ironstone.

Individual vineyard batches were fermented 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 flavour, while keeping tannins plush, hallmarks of the Grey Label style. Select batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION *McLaren Vale*

VINTAGE CONDITIONS *The 2018 vintage produced wines of excellent quality. Winter rainfall was average, with good soil water profiles at budburst. While spring rain was below average, and summer was unusually dry, most growers had good access to water. January was very warm, but mild days and cool nights through February resulted in favourable ripening and fruit in great condition at harvest.*

GRAPE VARIETY *Shiraz*

MATURATION *Matured as individual vineyard batches in a combination of 45% seasoned and 10% new French oak, and 19% seasoned and 6% new American oak for 16 months. 20% was held in stainless steel to retain vibrancy of fruit.*

WINE ANALYSIS *Alc/Vol: 14.5%
Acidity: 6.8 g/L
pH: 3.56*

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

FOOD MATCH *Great with slow-roasted lamb shanks with star-anise and plum, or braised beef with black bean sauce.*

WINEMAKER COMMENTS

COLOUR *Deep purple with crimson hues.*

NOSE *A complex, layered nose of lifted blueberry, blackberry and bloodplum, with hints of dark chocolate, liquorice and warm spices, enhanced with subtle, fragrant oak.*

PALATE *Rich yet elegant, with plush, succulent dark-berry fruit that fills the mouth without being heavy. The tannins are fine, long and velvety, framing the palate while providing texture and length.*

Winemaker: Kate Hongell