

## RED LABEL

SHIRAZ GRENACHE

A SOFT, JUICY, MEDIUM-BODIED BLEND THAT'S DELICIOUSLY SPICY, WITH LAYERED FLAVOURS OF CHERRY, PLUM AND RASPBERRY. A BRIGHT UNOAKED STYLE INTENDED TO BE ENJOYED WHILE YOUNG AND FRESH TO PRESERVE FRUIT VIBRANCY.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

Sourced from premium vineyards, Red Label wines are a testament to our blending expertise. Ready to drink on release, the smooth Red Label blends provide easy-drinking options offering fruit-driven flavours, soft, approachable palates and excellent value.



## WINE SPECIFICATIONS

VINEYARD REGION	South Eastern Australia
VINTAGE CONDITIONS	Excellent conditions throughout the growing season began with average winter rainfall, and a drier spring. Very hot January weather was tempered with good water management, with balanced canopies providing shade and assisting optimum ripening. Warm, dry conditions continued through harvest, promoting good flavour profiles and colour development.
GRAPE VARIETY	Shiraz, Grenache
MATURATION	17% was matured with French oak to enhance complexity while preserving freshness and vibrancy of fruit.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.9 g/L pH: 3.60 Residual sugar: 1.7 g/L
PEAK DRINKING	Drink now to enjoy the lively fruit flavours.
FOOD MATCH	Great with sticky pork ribs, or chilli con carne.

## WINEMAKER COMMENTS

COLOUR Vibrant red and purple hues.

NOSE Bright fruit aromas of rich plum, spice and cherry-stone.

PALATE Luscious flavours of cherries, plums, raspberries and spice provide a medium-bodied, juicy palate, with velvety tannins and a soft finish.

Winemaker: Marie Clay