



WOLF BLASS

GREY LABEL LANGHORNE CREEK CABERNET SHIRAZ 2016

THE DISTINCTION, ELEGANCE AND POWER OF LANGHORNE CREEK IS EXPRESSED ENTICINGLY IN GREY LABEL CABERNET SHIRAZ. EVOLVING SINCE THE FIRST 1967 BLEND, IT REMAINS CONSTANT IN THE QUALITY, CHARACTER AND STYLE THAT IS GREY LABEL.

Grey Label Cabernet Shiraz was sourced from a region as unique as the character it bestows upon the wine. The vineyards of Langhorne Creek lie on deep, rich, alluvial soils along the banks of the Bremer River. Flooding of the river provides natural irrigation while depositing silts and sediments, which concentrate the natural eucalyptus oils in the soil and furnish the wine with its distinctive minty allure.

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, 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	Langhorne Creek
VINTAGE CONDITIONS	Early winter rain set up the vines to cope with a dry spring and early summer. Good flowering and fruit set allowed for even berry development and excellent balance. The ripening season was cool to moderate with few temperature spikes and timely rain. The region benefitted from the cooling influence of breezes off Lake Alexandrina, moderating overnight temperatures, and assisting fruit vibrancy and retention of natural acidity.
GRAPE VARIETY	48% Cabernet Sauvignon 47% Shiraz 5% Malbec
MATURATION	Matured as individual vineyard batches in a combination of 60% seasoned and 12% new French oak, and 12% seasoned and 8% new American oak for 15 months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.7 g/L pH: 3.61
PEAK DRINKING	Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.
FOOD MATCH	Great with barbecued quail with fennel and thyme, or roast leg of lamb with rosemary and mint.

WINEMAKER COMMENTS

COLOUR	Deep crimson with purple hues.
NOSE	A rich, dark fruit profile of black cherry and cassis, complexed with subtle mineral notes and savoury oak.
PALATE	Layers of black and red berry fruits, mineral nuances, warm spice and subtle savoury oak. The palate has richness yet finesse, lengthened by finely textured tannins.

Winemaker: Marie Clay