



WOLF BLASS

BLACK LABEL CABERNET SHIRAZ MALBEC 2016

SINCE 1973, THE CHASE TO MAKE THE PERFECT WINE HAS BEEN FUNDAMENTAL TO CREATING 44 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

VINEYARD REGION	<i>Langhorne Creek McLaren Vale Barossa Valley</i>
VINTAGE CONDITIONS	<i>Winter rainfall was light yet consistent, leading in to a warm, dry spring, with good flowering and fruit set allowing for even berry development. Summer was relatively cool, with January rains providing vines with a much-needed drink. Fine, mild conditions ensured long, cool ripening, resulting in fleshy, aromatic wines.</i>
GRAPE VARIETY	<i>65% Cabernet Sauvignon 33% Shiraz 2% Malbec</i>
MATURATION	<i>18 months' maturation in 54% new and 30% seasoned French oak, 12% seasoned and 4% new American oak has enhanced structure and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 7.1 g/L pH: 3.54</i>
PEAK DRINKING	<i>2019 to 2040. 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 Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.</i>

WINEMAKER COMMENTS

COLOUR	<i>Concentrated deep purple.</i>
NOSE	<i>A lifted, fragrant nose, with blackberry, cassis and dark plum fruits reinforced with roast coffee, chocolate, fennel seed, and toasted nut complexity derived from barrel fermentation and maturation. Hints tobacco leaf add attractive highlights.</i>
PALATE	<i>Generous and complex, with dark plum and blackcurrant fruit layered with savoury secondary flavours of coffee and cedary oak. Typical of the characteristic Black Label style that overrides regional and varietal influences, with a full, rich, palate reflecting the vintage. Showing definitive power and elegance through seamless texture, beautifully balanced, lingering fruit and smooth, long, chocolatey tannins.</i>

Winemaker: Steven Frost