



WOLF BLASS

BLACK LABEL CABERNET SHIRAZ MALBEC 2013

SINCE 1973, THE CHASE TO MAKE THE PERFECT WINE HAS BEEN FUNDAMENTAL TO CREATING 41 REMARKABLE VINTAGES OF BLACK LABEL. ARTFUL BLENDING HAS MADE A SOPHISTICATED, MULTI-LAYERED WINE WITH A COMPLEX COMPOSITION OF INTENSE FRUIT AND MAGNIFICENT STRUCTURE.

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	62% Langhorne Creek - 30% McLaren Vale - 8% Barossa Valley
VINTAGE CONDITIONS	The season started well, with good winter and early spring rains providing excellent soil moisture profiles and lush, healthy canopies. Early flowering with inconsistent fruit set impacted yields, while warm autumn nights brought on an early, condensed harvest with rapid ripening and flavour development. Despite this, reds show depth of flavour, focused tannins and vibrant colours.
GRAPE VARIETY	61% Cabernet Sauvignon - 30% Shiraz - 9% Malbec
MATURATION	21 months maturation in 58% new and 32% seasoned French oak, and 7% new and 3% seasoned American oak has enhanced structure and complexity.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.1 g/L pH: 3.52
PEAK DRINKING	2016 to 2041. This wine will mellow and develop with age to reward many years of careful cellaring.
FOOD MATCH	Great with roast rib of beef with horseradish Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.

WINEMAKER COMMENTS

COLOUR	Concentrated deep purple.
NOSE	A Black Label nose through and through, with plenty of fragrant blackberry, cassis and dark plum fruits reinforced with roast coffee, chocolate, black liquorice and toasted nut complexity derived from maturation and barrel fermentation. Hints of sage and tobacco leaf add attractive highlights, with classic cigar-box bottle-age development just starting to show.
PALATE	Rich, generous and complex, filled with sweet, ripe dark plum and blackcurrant fruit flavours layered with savoury secondary flavours of coffee and cedary oak. Regional and varietal distinction is overshadowed by distinctive Black Label style, showing definitive power and elegance through seamless texture, beautifully balanced, lingering fruit and smooth, structural, chocolatey tannins.

Winemaker: Steven Frost