



WOLF BLASS

GREY LABEL LANGHORNE CREEK CABERNET SHIRAZ 2020

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

Grey Label Cabernet Shiraz was sourced from a region as unique as the wine itself. 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 at the same time depositing silts and sediments that contribute to the unique soil qualities, impacting the resultant wine's character and personality.

Separate 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. Selected batches completed fermentation in barrel, contributing mid-palate texture, while others finished fermentation on skins, providing structural length and focus.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Langhorne Creek</i>
VINTAGE CONDITIONS	<i>Rainfall in winter and spring was well below average, with dry conditions continuing until a late January downpour. Spring frosts and late November heat impacted yields and reduced berry size. December and January were dry and hot, however February was cool, helping maintain natural acidity and giving rise to bright fruit flavours. Small berries resulted in great colour and structure in reds.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon Shiraz</i>
MATURATION	<i>Vineyard batches were matured separately in 57% French and 43% American oak for up to 18 months. 20% were new oak hogsheads, 13% 1-year-old, and 67% in seasoned barrels.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.6 g/L pH: 3.65</i>
PEAK DRINKING	<i>Will develop with age, softening and mellowing to reward a decade or more of careful cellaring.</i>
FOOD MATCH	<i>Great with chargrilled quail with fennel, or roast leg of lamb with rosemary and mint.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson purple.</i>
NOSE	<i>A lifted nose with a rich, dark fruit profile of black cherry and cassis, subtle mineral notes, warm spice and savoury oak.</i>
PALATE	<i>A smooth, plush palate with layered berry fruits complemented by subtle spice, complex regional notes of chocolate and eucalypt, and balanced cedary oak. The wine finishes with finely textured, elegant tannins, while displaying great length, finesse and fruit presence.</i>

Winemaker: Alex MacKenzie