



# WOLF BLASS

## RED LABEL CABERNET SAUVIGNON

A SMOOTH CABERNET WITH AROMATIC NOTES OF BLUEBERRY, PLUM AND A TOUCH OF VARIETAL LEAFINESS. SOFT, PLUSH, FULL OF FLAVOUR AND WITH GREAT DRINKABILITY, THIS WINE IS BEST ENJOYED YOUNG AND FRESH WITH RED MEATS AND HEARTY PASTA DISHES.

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 recognized 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.



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### WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
GRAPE VARIETY	<i>Cabernet Sauvignon</i>
MATURATION	<i>A small proportion was matured with oak to enhance complexity, weight &amp; structure while highlighting the bright fruit character.</i>
PEAK DRINKING	<i>Best enjoyed in its youth, however will continue to develop for 1 to 2 years in bottle.</i>
FOOD MATCH	<i>Great served with spaghetti Bolognese, or grilled lamb cutlets with rosemary potatoes.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Dark purple with a crimson rim.</i>
NOSE	<i>Notes of blueberry and plum with a hint of Cabernet leafiness.</i>
PALATE	<i>Dense plummy fruit dominates the palate and is supported by fine Cabernet tannins that together create a soft, plush wine with great drinkability and rich, varietal character.</i>

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*Winemaker: Marie Clay*