



WOLF BLASS

PLATINUM LABEL MEDLANDS VINEYARD BAROSSA VALLEY SHIRAZ 2021

THE DISTINCTIVE TERROIR OF THE MEDLANDS VINEYARD IS UNIQUELY EXPRESSED THROUGH THIS EXCEPTIONALLY FOCUSED SHIRAZ, DISPLAYING ITS HALLMARK INTENSITY AND PURITY OF FRUIT, A SLEEK, ELEGANT STRUCTURE, DEFINITIVE LINE AND FLAWLESS BALANCE.

The distinguished Medlands Vineyard lies within an exceptional pocket of ground at Dorrien on the central north Barossa Valley floor, a site long renowned for growing outstanding Shiraz. Gently sloping towards the North Para River, the microclimate benefits from cooling breezes flowing down-river from the foothills and enjoys optimum sunlight, low rainfall and low humidity.

The vineyard is comprised of ancient soils ranging from loamy sands over light clays to sandy loams over medium clays, laid down 5 million years ago when an uplift of the Eastern ranges and a sinking of the valley floor caused the central valley to fill with sediments. This unique terroir results in Shiraz of purity, elegance, tight structure and flawless balance.



WINE SPECIFICATIONS

VINEYARD REGION	Medlands Vineyard, Dorrien, Barossa Valley
VINTAGE CONDITIONS	The 2021 growing season at Medlands Vineyard was well set up with good winter rainfall after the preceding two dry years. Good conditions during flowering allowed for excellent fruit set and development. After a warm November, summer was relatively mild, with cool, dewy mornings and low maximum temperatures in January providing ideal ripening conditions. A dry Indian summer helped grapes ripen well into April. Quality of Shiraz was exceptional, with intense, rich and balanced flavour and colour.
GRAPE VARIETY	Shiraz
MATURATION	After fermenting to dryness on skins, individual batches were pressed and racked to 80% seasoned and 20% new French oak for 18 months' maturation, enhancing complexity, elegance, length and structure.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.3 g/L pH: 3.45
PEAK DRINKING	2023 to 2043. This wine will mellow and develop with age to reward many years of careful cellaring.
FOOD MATCH	Great with seared beef fillet with black pepper and thyme, or Cantonese roast goose.

WINEMAKER COMMENTS

COLOUR	Deep, rich purple.
NOSE	Concentrated yet lifted aromatics of blueberry, blackberry, and bloodplum are definitively Medlands, with underlying notes of bittersweet chocolate, freshly ground coffee and warm, fragrant oak spice adding intricate layers of complexity.
PALATE	A palate of plush, opulent fruit and a fine, layered structure as we have come to expect of the Medlands Vineyard. Laden with pure, rich, dark berry flavours, given tight, elegance and finesse with spicy French oak. A sleek, silky texture, definitive tannin line, and lingering finish give rise to a wine of grace, stature and presence.

Winemaker: Alex MacKenzie