



WOLF BLASS

MAKERS' PROJECT

PROJECT
SHIRAZ GRENACHE

WINEMAKING PROCESS
EARLY PRESS

CHASING
SMOOTH FINISH

VINTAGE
2019

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Makers' Project Shiraz Grenache was pressed from its skins early, before the end of fermentation. This technique perfectly captures the plush, fresh fruit flavours, creating a soft, juicy wine with a velvety texture and a long, silky-smooth finish.



WINE SPECIFICATIONS

VINEYARD REGION	South Australia
VINTAGE CONDITIONS	Winter rainfall was well below average, however rains through November and December helped set up canopies for the warm, dry summer ahead. Cooling southerly breezes during most evenings helped temper the hot days, with fruit picked early to retain natural acidity and fresh, bright flavours.
GRAPE VARIETY	Shiraz Grenache
MATURATION	Mostly held in stainless steel to retain freshness and vibrancy, with a small amount matured with French and American oak to add structure and complexity.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.3 g/L pH: 3.58
PEAK DRINKING	Drink now while it's bright and fresh.
FOOD MATCH	Delicious with pulled pork bao buns, or smoked beetroot ravioli.

WINEMAKER COMMENTS

COLOUR	Vibrant purple-red.
NOSE	Blueberry, black cherry and spice.
PALATE	Plush, soft and juicy. Medium-bodied with fresh fruit flavours, a velvety texture and a long, silky-smooth finish.

Winemaker: Clare Dry