



# WOLF BLASS

## SAPPHIRE LABEL

ESTATES OF THE BAROSSA

DORRIEN SHIRAZ

2018

FROM DORRIEN IN THE BAROSSA'S CENTRAL HEART, THIS IS A SHIRAZ OF PURITY AND STRUCTURE. EXPRESSIVE AROMAS OF BLUEBERRY AND RAW DARK CHOCOLATE ARE COMPLEMENTED BY A BEAUTIFULLY PROPORTIONED PALATE WITH DEFINITIVE LINE AND STRUCTURAL INTEGRITY.

Sourced from our exceptional Pedare and Medlands vineyards at Dorrien in the central heart of the Barossa Valley. A largely flat area at an altitude of around 260m, with gentle undulations sloping towards the North Para River, Dorrien is geologically stable, predominantly shaped by the flow of the central river over time. The vines are planted in ancient sedimentary soils over 5 million years old, made up of sandy loams over light to medium clays. With a relatively low annual rainfall of around 470mm, low humidity, and optimum sunlight, Dorrien benefits from cooling breezes flowing down-river from the foothills. Together these natural conditions produce elegant, balanced Shiraz, with a purity of fruit and fine, structural tannins.

Harvested at optimum maturity, fruit from each block was crushed separately and fermented in small open fermenters. A mix of gentle plunging and pumping over was used to optimise flavour, colour and tannin extraction, giving a rich concentration and depth of fruit while retaining plush, supple tannins. The wines were left on skins until dry to lengthen tannins and enhance palate line and finish.

### WINE SPECIFICATIONS

VINEYARD REGION	<i>Pedare &amp; Medlands Vineyards   Dorrien   Barossa Valley</i>
VINTAGE CONDITIONS	<i>The growing season began with above average rainfall that filled soil profiles, however spring and summer were dry, with temperatures slightly above average. Early lignification and flavour development allowed for picking at optimum flavour, without excessive sugar. Harvest was relatively early, with reds showing excellent varietal expression, plush palates and fine tannin structure.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured in 60% seasoned and 40% new French oak barrels for 18 months to enhance complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.6 g/L pH: 3.46</i>
PEAK DRINKING	<i>This wine will develop with age, softening and mellowing to reward fifteen years or more of careful cellaring.</i>
FOOD MATCH	<i>Great with seared beef fillet with wild mushrooms, or roast duck with spiced cherries and kipfler potatoes.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Deep purple with bright magenta highlights.</i>
NOSE	<i>Pure, dark fruit aromas of blueberry, boysenberry and blackberry, with raw dark chocolate, freshly ground coffee beans, and unobtrusive spicy French oak.</i>
PALATE	<i>An elegant, multidimensional Shiraz of stature and finesse, the palate is beautifully proportioned, with a purity of intense blue and black fruits, definitive line and a silky texture. A backbone of defined tannins provides structural integrity.</i>

*Winemaker: Kate Hongell*