



GREY LABEL

McLAREN VALE SHIRAZ 2012

A RICHLY FLAVOURED, GENEROUS AND SOPHISTICATED McLAREN VALE SHIRAZ, WHICH IS PERHAPS THE DEFINITIVE EXPRESSION OF THIS CLASSIC REGIONAL AND VARIETAL PAIRING, CARRYING THE DISTINCTIVE WOLF BLASS HALLMARKS OF POWER AND ELEGANCE.

Grey Label Shiraz was sourced from vineyards ranging in altitudes from about 50m near the coast to 200m where McLaren Vale merges with the Adelaide Hills. The region mostly spans two basins of ancient bedrock layered with sediments laid down by advances and retreats of the sea over the past 45 million years. Soil types vary from sands, yellow clays, and red and black loams through to ironstone.

Harvested at optimum flavour ripeness, fruit was crushed and fermented in small open-top fermenters. Plunging and gentle pumping over were utilised to optimise flavour, colour and tannin extraction, allowing for richness and fruit depth while keeping tannins plush. Some parcels completed fermentation in barrel, integrating oak characters and contributing to mid-palate texture and complexity, while others were left on skins until dry to lengthen the finish.



WINE SPECIFICATIONS

VINEYARD REGION	<i>McLaren Vale</i>
VINTAGE CONDITIONS	<i>Winter rainfall was close to the long-term average resulting in full soil moisture profiles prior to budburst. Spring temperatures fluctuated between warmer than average and very cool, starting to warm up towards November, which, combined with small crops, contributed to early ripening. Summer temperatures were ideal, with mild to warm days and frequent cool nights, culminating in near-perfect ripening conditions producing fruit with intense flavour and great natural balance.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured in a combination of seasoned and new French (62%) and American (38%) oak for 18 months to add further layers of complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 6.9 g/L pH: 3.59</i>
PEAK DRINKING	<i>This wine will develop with age, softening and mellowing to reward a decade or more of careful cellaring.</i>

WINEMAKER COMMENTS

COLOUR	<i>Deep crimson.</i>
NOSE	<i>A complex layered nose of fragrant blue and black berry fruits with hints of dark chocolate and subtle biscuity oak.</i>
PALATE	<i>Full-bodied with a generous flesh of dark berried fruit with notes of liquorice, dark chocolate and subtle oak. Plush and creamy, the palate is lengthened by fine acid and a velvety tannin structure.</i>