



















WOLF BLASS

\$62.25

* Suggested retail price

Wolf Blass Black Label Cabernet Shiraz 2018

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|--|-----------------------|--|
|  | Product code | 15031598 |
|  | Licensee price | \$54.14 |
|  | Format | 6x750ml |
|  | Listing type | Private import |
|  | Status | Available |
|  | Type of product | Table Wine |
|  | Country | Australia |
|  | Regulated designation | Table wine |
|  | Region | South Eastern Australia |
|  | Varietal(s) | Cabernet Sauvignon 56 % |
|  | Varietal(s) | Shiraz 44 % |
|  | Alcohol percentage | 14.5% |
|  | Colour | Red |
|  | Aging vessel type | 72% seasoned and 20% new French oak, and 8% American oak |
|  | Length of aging | 18 months |
|  | Total acidity | 6.8 g/l |
|  | PH | 3.58 |
|  | À boire | 2021 to 2043 |

ABOUT THIS WINERY

After studying Champagne in France in 1957, Wolfgang Franz Otto Blass, became the youngest person ever to graduate with a Master's in Oenology (Wine Science) from Veitschoechheim-Wuerzberg. In 1959, he moved to England to study the art of blending before moving to the Barossa Valley in 1961, deciding against a move to Venezuela which had started a revolt against its government. A mere five years later, in 1966, he established Wolf Blass.

TASTING NOTES

A lifted nose of blackberry, blackcurrant and dark plum is layered with bittersweet chocolate, roasted coffee beans and hints of tobacco. The palate is generous and beautifully balanced, with dark berry fruit and savoury secondary flavours of coffee and cedary oak. Great with roast rib of beef with horseradish and Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.

PRODUCT NOTES

Harvested at optimum maturity and flavour, fruit from each vineyard was crushed, destemmed and fermented separately for seven to twelve days on skins. The ferments were allowed to warm naturally, with plunging and gentle pumping over used to maximise colour and flavour extraction.



MARK ANTHONY

PRODUCTION NOTES

The philosophy behind Black Label is simple: to take the year's very best wines and weave them together into a synergistic whole, the resultant wine being greater than the sum of its parts. It's about creating a wine with many layers of flavour in a complex composition of intense fruit characters, magnificent structure, a rich lustrous texture, long velvety tannins and a lingering palate.



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