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## WOLF BLASS BLACK LABEL

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### 2003 LANGHORNE CREEK/ BAROSSA CABERNET SAUVIGNON/ SHIRAZ/ MALBEC

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*Wolf Blass wines was established in 1966 but it was not until the 1973 vintage that we made our first Black Label, a red wine that was to become our flagship. The principal behind Black Label is simple. Each year it must represent the finest blend we can make from the best grapes we can source - each vintage the varietal and regional make up may alter slightly but the philosophy behind the wine never changes. Since the first vintage in 1973, Black Label has firmly established itself as one of Australia's greatest wines.*

*The 2003 Wolf Blass Black Label, our 31<sup>st</sup> consecutive vintage, is very much in the traditional mould of this style. This is a wine that showcases rich, ripe fruit characters with integrated tannins and oak. A classic blend of Cabernet Sauvignon and Shiraz with a hint of Malbec to enhance vibrancy and flavour on the palate, this wine style is unique to Australia and a marriage that has produced many of this country's most celebrated wines.*

*The 2003 Wolf Blass Black Label is deep, purple red in colour. The nose shows intense, lifted blackcurrant fruit, layered with underlying notes of coffee, dark chocolate and hints of mint. The palate is rich and full, with spicy bramble and plum flavours, integrated with smoky oak. The wine shows exceptional complexity and balance, full, rich and opulent, yet fine and elegant, with a persistence of flavour and supple, velvety tannins.*



#### VITICULTURE

*The Cabernet Sauvignon component was sourced from Langhorne Creek and Coonawarra, contributing complex blackcurrant and eucalypt characters, elegance and finesse. The Shiraz was all sourced from the Barossa Valley, giving the wine warmth, richness and depth. As an extra complexing factor a small amount of Langhorne Creek Malbec was included in the blend.*

*2003 experienced warm conditions and minimal rainfall, prompting an early vintage, with the weather becoming milder later in the season. The conditions were ideal for producing optimum ripeness, flavour, structure and depth. Fruit ripened evenly, condensing the length of the vintage. Red varieties displayed good, dense colour, excellent varietal characters and soft ripe tannins.*

#### WINEMAKING

*Following crushing and de-stemming, the juice was fermented on the skins for seven days, allowing for the optimum release of colour and flavour without extracting excessive tannins. The wine completed fermentation in new and one year old French and American oak, then continued maturation for 24 months. The final blend composition is 50% Cabernet Sauvignon, 44% Shiraz and 6% Malbec, with each parcel fermented and matured separately before the ultimate blend was chosen from hundreds of potential parcels tasted.*

#### SUGGESTED FOOD

*Serve with aged Stilton or Cheddar cheeses, water crackers and quince paste.*

#### CELLARING

*The 2003 Wolf Blass Black Label Shiraz Cabernet Sauvignon Malbec will develop with age and will reward a decade or more of careful cellaring.*



#### TECHNICAL ANALYSIS

**Harvest Date:** March-April 2003

**pH:** 3.41

**Acidity:** 8.03 g/L

**Alcohol:** 15.3 %

**Residual Sugar:** 1.83 g/L

**Bottling Date:** July 2005

#### SHOW RESULTS

*Gold*

**2004 Bendigo Bank Royal Queensland Wine Show** (Class 22: One Year Old Wines - Dry Red, single varietals or blends other than those eligible for classes 18, 19, 20 & 21)

**2005 Bendigo Bank Royal Queensland Wine Show** (Class 37: Mature Wines, Two Years and Older - Dry Red - Cabernet dominant blends)

**2005 Royal Hobart Wine Show** (Class 55: Red Wine Section - Open Classes - 2003 Vintage and Older - Dry Red - Australian Classic Blend)

**2005 The National Wine Show** (Class 30: Premium Classes - 2003 and Older Dry Red - Wines ineligible for classes 24 to 29 inclusive)