



WOLF BLASS GREY LABEL

2003 LANGHORNE CREEK CABERNET SAUVIGNON

Since 1975 Wolf Blass has blended a Cabernet Sauvignon from some of the most outstanding fruit of the vintage to produce a wine that is rich and full with long-term potential but also wonderfully drinkable.

The 2003 Grey Label Langhorne Creek Cabernet Sauvignon is deep red in colour. The bouquet of rich berry fruit with aromas of spice, mint and eucalyptus is given complexity by hints of dark chocolate and cigar box. These aromas develop on the palate, which is an elegant mouthful of flavour with soft, well-integrated tannins, subtle vanillin oak characters and a lingering finish.

VITICULTURE

The fruit for this wine was sourced from the outstanding Cabernet Sauvignon vineyards at Langhorne Creek. Langhorne Creek has long been the preferred region for Grey Label Cabernet Sauvignon. Its rich, deep alluvial soils and maritime influenced climate produces fruit with great richness and depth of flavour. The 2003 vintage was warm and dry providing optimal conditions for ripening. The resulting low yields and small berries insured that the fruit had the intense colour and rich flavours typical of Langhorne Creek Cabernet.

WINEMAKING

Following crushing the wine was left to ferment on the skins for between five to seven days, allowing for the optimum release of colour and flavour. This technique maximised the intensity of fruit flavour without extracting excessive tannins to ensure that this wine is approachable in its youth, a hallmark of Wolf Blass wines. Individual parcels completed fermentation in new and seasoned American and French oak where it remained for 18 months maturation. After maturation our winemaking team carefully assessed each parcel before blending and bottling.

SUGGESTED FOOD

Serve with lamb cutlets with a mint and honey glaze and parsnip puree.

CELLARING

This wine displays rich fruit flavours in its youth and has been carefully blended to ensure soft tannins and drinkability. It will develop more aged characters over the next 10 years if carefully cellared.

TECHNICAL ANALYSIS

Harvest Date: April 2003

pH: 3.4

Acidity: 8.2 g/L

Alcohol: 14.5%

Residual Sugar: 2.3 g/L

Bottling Date: December 2004

SHOW RESULTS

Gold

2004 Royal Queensland Wine Show (Class 18) – Top Gold

