



GREEN LABEL

CABERNET SHIRAZ
2008

WOLF BLASS GREEN LABEL WINES COME IN A LIGHTWEIGHT RECYCLABLE PLASTIC BOTTLE (PET). DESIGNED TO MAKE LESS IMPACT ON THE ENVIRONMENT BY PRODUCING 29% LESS GREENHOUSE GAS EMISSIONS*, GREEN LABEL STILL DELIVERS THE SAME QUALITY AND CONSISTENCY AS WOLF BLASS WINES IN GLASS.

The new innovative Green Label wines are crafted in a fruit-forward style, ready to drink on release and sealed with a screw cap to ensure its freshness and delivers the classic taste of Wolf Blass wine at its peak. This is an exciting milestone in the Australian wine industry and the kind of innovation expected from the number one still wine bottled brand in Australia.



*Compared to a 750ml glass wine bottle.

WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>The fruit for this wine was sourced from premium regions in South Eastern Australia. The 2008 vintage was warm to hot, with a prolonged heatwave in mid-March. However, grapes picked before the elevated temperatures were delivered to the winery in pristine condition, resulting in good varietal definition and balanced flavours.</i>
GRAPE VARIETY	<i>Cabernet Sauvignon (55%), Shiraz (45%).</i>
MATURATION	<i>Parcels of this wine were matured with oak to add spice and complexity, while retaining a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5%</i> <i>Acidity: 6.33g/L</i> <i>pH: 3.69</i>
PEAK DRINKING	<i>This wine is made to be enjoyed in its youth.</i>

WINEMAKER COMMENTS

Marie Clay

COLOUR	<i>Red with purple hues.</i>
NOSE	<i>On the nose, there is subtle mint which sits under bright red fruits and integrated chocolatey oak.</i>
PALATE	<i>The palate is soft and approachable with juicy bramble berry fruits, spicy oak and finely textured tannins.</i>