



WOLF BLASS

MAKERS' PROJECT

RESERVE PROJECT
SHIRAZ

WINEMAKING PROCESS
PARTIAL WHOLE BERRY
FERMENTATION

REGION
LANGHORNE CREEK | McLAREN VALE

VINTAGE
2018

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Rather than crushing all the grapes, Makers' Project Shiraz is fermented with a portion of whole berries. This encourages fermentation to take place inside the berry itself, allowing a soft extraction of tannins and a distinctive, fruit driven aroma that sets the wine apart from more traditionally made Shiraz. A smooth finish, subtle fresh fruit, and spicy, savoury elements make this wine simply unforgettable.



WINE SPECIFICATIONS

VINTAGE CONDITIONS Above average winter rains and a slightly drier spring set the vines up well, with windy conditions keeping canopies dry. January heat was tempered by good leaf coverage and cooling southerly breezes. Warm, dry days and cool nights during ripening resulted in excellent quality, fruit-focused wines.

GRAPE VARIETY Shiraz

MATURATION Mostly held in stainless steel to retain freshness and vibrancy, with a small amount matured with French oak to add structure and complexity.

WINE ANALYSIS Alc/Vol: 14.0%
Acidity: 7.2 g/L
pH: 3.60

PEAK DRINKING Great while young, fresh and bright, or will develop more complexity with a short stint in the cellar.

FOOD MATCH Delicious with smoky, pulled pork tacos, or Massaman beef.

WINEMAKER COMMENTS

COLOUR Bright, deep crimson.

NOSE Cherry, cinnamon and subtle florals.

PALATE Subtle, fresh fruit and savoury, spicy elements enhance a fleshy, medium-bodied palate with soft tannins and a smooth, lingering finish.

Winemaker: Clare Dry