



WOLF BLASS

BILYARA SAUVIGNON BLANC 2018

A FRESH, BRIGHT SAUVIGNON BLANC WITH LIFTED FRUITY AROMAS OF PASSIONFRUIT, GRAPEFRUIT, GUAVA AND GOOSEBERRY. THE PALATE IS LIGHT-BODIED, CLEAN AND CRISP, WITH JUICY TROPICAL FLAVOURS AND A LINGERING FRUIT FINISH. BEST ENJOYED WHILE YOUNG AND FRESH.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

Named for Wolf Blass' first land purchase, Bilyara is the Australian aboriginal word for eaglehawk. Today, the image of the eaglehawk is synonymous with Wolf Blass wines around the world. Crafted with skill and care from premium vineyards, Bilyara is a range of fruit-driven wines, equally enjoyable with or without food.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Winter and early-spring rains provided good soil moisture, giving the vines an excellent start. Good conditions for flowering and fruit-set led in to a warm, dry late-spring and summer, continuing right through to March. Even ripening conditions allowed for picking at optimum ripeness, with intense flavour development across all varieties.</i>
GRAPE VARIETY	<i>Sauvignon Blanc</i>
MATURATION	<i>Matured in stainless steel to retain its fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 11.5% Acidity: 6.5 g/L pH: 3.35 Residual sugar: 7.3 g/L</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with crumbed calamari with tartare sauce, or creamy chicken and leek pie.</i>

WINEMAKER COMMENTS

COLOUR	<i>Light straw.</i>
NOSE	<i>Fresh fruity aromas of passionfruit, grapefruit, gooseberry and guava.</i>
PALATE	<i>A light-bodied palate with bright, juicy, tropical flavours, finishing fresh, clean and crisp with lingering fruit.</i>