



WOLF BLASS

BLASS NOIR CHARDONNAY ADELAIDE HILLS 2015

THE DIVERSE, COMPLEX SOILS AND COOL CLIMATE OF THE ADELAIDE HILLS HAVE GIVEN RISE TO A RICH, ELEGANT CHARDONNAY. WHITE PEACH AND MELON FLAVOURS ARE SUPPORTED BY INTEGRATED FRENCH OAK, A CREAMY TEXTURE AND A LONG, BALANCED FINISH.

In his heyday, Wolfgang Blass was confident and charismatic – just like his wines. He pushed winemaking boundaries, revolutionising the way Australians enjoyed wine. Fifty years on the world has changed, but Wolf's spirit hasn't, continuing to motivate and encourage our next generation winemakers to uphold his legacy. Inspired by a new wave of unconventional winemaking, Blass by Wolf Blass was born. Hand-crafted wines in the spirit of contemporary style and experimentation.

Blass Noir Chardonnay was harvested at optimum maturity from low-yielding vineyards in the Adelaide Hills. Chardonnay from this area is noted for its purity of fruit, refined flavours, and cool-climate regional expression.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The season began with good winter rains and an unseasonably dry spring, with flowering and fruit-set early and in rapid succession. During summer and autumn, warm days and cool nights without the characteristic autumn rain events resulted in exceptional quality fruit with fine, intense flavours and great natural acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>9 months maturation in seasoned and new French oak has enhanced structure and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.5 g/L pH: 3.20</i>
PEAK DRINKING	<i>Enjoyable on release or will develop more complex, integrated flavours with careful cellaring in the short to medium term.</i>
FOOD MATCH	<i>Great with hot smoked salmon with blinis and chive crème fraîche, or roast chicken with tarragon butter.</i>

WINEMAKER COMMENTS

COLOUR	<i>Bright straw with delicate hints of green.</i>
NOSE	<i>Enticing fruit aromas of white peach and juicy stone fruits with notes of melon skin and well integrated oak.</i>
PALATE	<i>The palate is medium to full-bodied with flavours of melon and peach following through from the nose. Fine and elegant, with plenty of flavour, a rich, creamy texture, subtle oak to support and complex the fruit, and a long, balanced finish.</i>

Winemaker: Chris Hatcher