



# WOLF BLASS

## BLASS RESERVE RELEASE SAUVIGNON BLANC ADELAIDE HILLS 2016

A CRISP BLEND OF ADELAIDE HILLS SAUVIGNON BLANC, WITH FRESH PASSIONFRUIT AND GUAVA AROMAS AND ZESTY LEMON JUICE AND GREEN BEAN NOTES ADDING COMPLEXITY AND DEPTH TO THE PALATE. A FLAVOURSOME WINE WITH A LONG, REFRESHING 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.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The season began very dry, with a warm spring promoting strong canopy growth, and a moderate November ensuring good fruit set. Timely January rains refreshed the vines and allowed for good yields without impacting quality. A very mild February with cold nights slowed ripening, and warm March days with cool nights helped concentrate bright, elegant flavours while retaining long, fine acidity.</i>
GRAPE VARIETY	<i>Sauvignon Blanc</i>
MATURATION	<i>Matured in stainless steel to retain a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.5 g/L pH: 3.05 Residual sugar: 2.0 g/L</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with crispy whitebait and aioli, or grilled halloumi and pea shoot salad.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Pale gold.</i>
NOSE	<i>Fresh, crisp aromatics with notes of passionfruit, lemon zest and guava.</i>
PALATE	<i>Zesty lemon juice, passionfruit and guava characters give the palate body and flavour, while a crisp green bean note adds to the wine's complexity and depth. A flavoursome wine with a long, refreshing finish.</i>

*Winemaker: Clare Dry*