

# BROMLEY by WOLF BLASS

## CHARDONNAY ADELAIDE HILLS 2015



THIS ADELAIDE HILLS CHARDONNAY PUSHES BOUNDARIES IN BOTH WINEMAKING AND ARTISTIC EXPRESSION. THE VIBRANT, AUDACIOUS BRUSHSTROKES OF BROMLEY'S ARTWORK MIRROR THE BOLD AND LIVELY FRUIT FLAVOURS IN THIS COMPLEX YET ELEGANT WINE.

Bromley by Wolf Blass is a celebration of two truly iconic South Australians who are innovators in their fields – winemaker Wolfgang Blass and artist David Bromley. Inspired by Bromley's most coveted collections and Blass's most legendary wines, Bromley by Wolf Blass strikes a harmonious balance that equally excites the senses of sight and taste.



### WINE SPECIFICATIONS

VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	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.
GRAPE VARIETY	Chardonnay
MATURATION	Matured in seasoned and new French oak barrels for ten months.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.0 g/L pH: 3.15
PEAK DRINKING	Enjoyable on release, or will gain increased complexity with careful cellaring in the short to medium term.
FOOD MATCH	Great with seared mackerel with potatoes and charred leeks, or chicken with celeriac purée and roast carrots.

### WINEMAKER COMMENTS

**COLOUR** Vibrant straw with fine green hues.

**NOSE** Fruit aromas of white peach, melon skin and lemon curd with balanced oak notes.

**PALATE** Medium to full bodied with peach and citrus characters continuing through. The palate is creamy with well integrated oak and a balanced finish with excellent acid structure.

WINEMAKER: JOHN ASHWELL