



GOLD LABEL

ADELAIDE HILLS
CHARDONNAY

2013

GOLD LABEL ADELAIDE HILLS CHARDONNAY IS THE SUPREME EXPRESSION OF REGION & VARIETY. THE NOSE DISPLAYS ENTICING AROMAS OF GRAPEFRUIT & STONE FRUITS WHILE THE PALATE IS RICH & CREAMY WITH A FINE ACID BACKBONE.

To create the Wolf Blass Gold Label collection, our winemakers select the definitive varieties of the very best South Australian wine regions to produce a range of progressive, elegant wines that showcase both regional and varietal excellence.

Our Adelaide Hills vineyards grow elegant, complex Chardonnays with clarity of fruit and regional expression. Select parcels of fruit were hand picked and whole-bunch pressed before fermentation in small batches using a combination of wild and cultured yeast and natural malo-lactic fermentation. The wine was left to mature on lees with regular barrel stirring to build texture and complexity.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Good winter rains and an early burst of spring warmth resulted in healthy vines, with windy conditions during flowering reducing yields. The combination of low crops and mild conditions during ripening resulted in exceptional quality with rich, varietal fruit characters, great intensity of flavour and excellent natural acidity the hallmarks of the vintage.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Eight months maturation in 85% seasoned and 15% new French oak.</i>
WINE ANALYSIS	<i>Alc/ Vol: 13.0% Acidity: 6.3g/L pH: 3.25</i>
PEAK DRINKING	<i>Enjoyable on release, or careful cellaring in the short to medium term will reward drinkers looking for increased complexity.</i>
FOOD MATCH	<i>Great with saffron-scented seafood paella, beggar chicken or veal scaloppini with capers and sage.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale to medium straw with delicate green hues.</i>
NOSE	<i>The nose shows stone fruits and grapefruit, with subtle oak complexity.</i>
PALATE	<i>A full-bodied palate with elegant, concentrated stone fruit flavours and a grapefruit pith note on the finish. A fine acid backbone runs through the palate, with oak supporting the fruit but never dominating. Extended time on lees has provided a creamy, integrated mouthfeel and further layers of complexity.</i>