



# GOLD LABEL

## ADELAIDE HILLS CHARDONNAY

### 2009

THE HIGH ALTITUDE AND COOL CLIMATE OF ADELAIDE HILLS MAKES IT AN IDEAL LOCATION FOR CHARDONNAY, WHERE IT DEVELOPS ELEGANT FRUIT FLAVOURS WHILE RETAINING CLEANSING NATURAL ACIDITY.

The Wolf Blass Gold Label Adelaide Hills Chardonnay 2009 is an excellent example of the variety and region. Fruit from each vineyard is fermented in small batches with a combination of wild and cultured yeasts. The majority of the wine is barrel fermented in French oak. A portion of the wine underwent malolactic fermentation and lees stirring to add richness, complexity and mouthfeel.



#### WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Warm, dry conditions in September and October with adequate soil water levels resulted in strong spring growth. Flowering was not as rapid as previous years due to lower December temperatures. An extreme heat wave occurred in late January to early February, which required careful irrigation. Berry damage was minimal as the majority of vineyards had not started veraison during the heatwave. Effective water management during the heatwave ensured vines had healthy canopies to produce grapes with good acid balance at maturity in 2009.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>This wine was matured for nine months in 100% French oak barriques - 55% new with the remainder in seasoned oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5%</i> <i>Acidity: 6.3g/L</i> <i>pH: 3.24</i>
PEAK DRINKING	<i>This wine will develop further complexities over the next three to five years.</i>

#### WINEMAKER COMMENTS

*Matt O'Leary*

COLOUR	<i>Straw / white gold with a hint of green pistachio on the rim.</i>
NOSE	<i>The nose shows enticing aromas of grapefruit and white peach with subtle nutty oak.</i>
PALATE	<i>These aromas develop into a full, rich, yet elegant palate with varietal Chardonnay flavours, a complex creamy texture and long finish.</i>