



WOLF BLASS

GOLD LABEL ADELAIDE HILLS CHARDONNAY 2015

GOLD LABEL ADELAIDE HILLS CHARDONNAY IS THE SUPREME EXPRESSION OF REGION & VARIETY. THE NOSE DISPLAYS ENTICING AROMAS OF WHITE PEACH AND MELON, 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>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>Nine months maturation in 89% seasoned and 11% new French oak barrels.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.5 g/L pH: 3.20</i>
PEAK DRINKING	<i>Enjoyable on release, or careful cellaring in the short to medium term will reward drinkers seeking increased complexity.</i>
FOOD MATCH	<i>Great with beggar chicken, or veal scaloppini with capers and sage.</i>

WINEMAKER COMMENTS

COLOUR	<i>Vibrant straw with fine green hues.</i>
NOSE	<i>The nose shows white peach, stone fruits and melon skin, with subtle, well-integrated oak complexity.</i>
PALATE	<i>A medium to full-bodied palate with elegant melon and peach fruit flavours continuing through from the nose. A fine acid backbone runs through the palate, with integrated oak supporting the fruit but never dominating. Extended time on lees has provided a creamy mouthfeel and further layers of complexity. The finish is long and balanced.</i>

Winemaker: John Ashwell