



# WOLF BLASS

## GOLD LABEL ADELAIDE HILLS PINOT NOIR 2015

VARIETAL AROMAS OF CHERRY AND STRAWBERRY ARE ENHANCED BY BRAMBLY, STALKY NOTES, WHICH ADD INTEREST AND DEPTH TO THE NOSE. SOFT, ROUND AND BALANCED, WITH NATURAL FRUIT ACIDITY AND REFINED TANNINS PROVIDING A FOCUSED LINE AND A FINE, LONG FINISH.

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.

Pinot Noir with intense varietal and regional expression was selected from exceptional Adelaide Hills vineyards. The fruit was hand harvested and partially crushed to retain some whole berries during fermentation, adding interest and depth. Around 30% stalks were also included, lending distinctive brambly characters. Minimal intervention saw 5 days of cold soaking prior to fermentation, during which the fruit was gently pumped over to build silky tannins and depth of colour.



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### 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>Pinot Noir</i>
MATURATION	<i>After pressing, the wine was matured unsulphured on its lees in 90% seasoned and 10% new French oak barriques for 7 months, and was stirred and topped on a regular basis.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.4 g/L pH: 3.65</i>
PEAK DRINKING	<i>May be enjoyed upon release or will develop further complexity with careful short-term cellaring.</i>
FOOD MATCH	<i>Great with Peking duck pancakes with hoisin sauce, or wild mushroom and thyme tart.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Light burgundy with a purple hue.</i>
NOSE	<i>Lively varietal aromas of cherry and strawberry are enhanced by brambly, stalky notes, which add interest and depth to the nose.</i>
PALATE	<i>Soft, balanced and well-rounded, the palate is full of bright red cherry fruit layered with briary, stalky characters and the beginnings of forest floor complexity. Plush and texturally seamless, with natural fruit acidity and refined tannins providing a focused line and a fine, long finish.</i>

*Winemaker: Clare Dry*