



GOLD LABEL

ADELAIDE HILLS PINOT NOIR CHARDONNAY 2011

AN ELEGANT SPARKLING WINE FROM THE COOL CLIMATE OF THE ADELAIDE HILLS, WHICH PROVIDES IDEAL CONDITIONS FOR OPTIMUM FLAVOUR DEVELOPMENT IN THE TRADITIONAL SPARKLING VARIETIES OF PINOT NOIR AND CHARDONNAY.

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 Pinot Noir and Chardonnay with clarity of fruit and regional expression. Separate batches of fruit were handled individually to provide a variety of blending options. Some were handpicked and whole-bunch pressed to add elegance, freshness and delicacy to the base wines, while others were harvested during the cool of the evening before crushing, to add texture and complexity. Extended yeast lees contact for 24 months and 100% malolactic fermentation have further increased the complexity and flavour of this cuvée. This wine went through secondary fermentation in bottle.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The 2011 vintage was characterised by its above average rainfall during spring, filling soil profiles to 100% full. Lower than average temperatures and abundant summer rain continued during the growing season, veraison and harvest. Early picked varieties for sparkling wine showed good flavour and acid balance.</i>
GRAPE VARIETY	<i>Pinot Noir (68%), Chardonnay (22%), Pinot Meunier (10%)</i>
MATURATION	<i>This wine shows great complexity from extended ageing on yeast lees for 24 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.0% Acidity: 7.0 g/L pH: 2.98 Residual Sugar: 11 g/L</i>
PEAK DRINKING	<i>Displaying brightness of fruit on release, this wine will further evolve with continued maturation.</i>
FOOD MATCH	<i>Great with smoked salmon blinis with crème fraîche and chives or strawberries with mascarpone.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a delicate, persistent bead.</i>
NOSE	<i>The bouquet offers a complex blend of fine citrus and strawberry with underlying biscotti characters balanced with bread yeast lees influence.</i>
PALATE	<i>An elegant, creamy palate with intense strawberry and lychee fruit enhanced by a complex minerality. Fresh, natural acidity provides backbone and finesse, supporting exceptional persistence of flavour.</i>