



WOLF BLASS®

# GOLD LABEL

ADELAIDE HILLS  
CHARDONNAY PINOT NOIR  
2012

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 CHARDONNAY AND PINOT NOIR.

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 Chardonnay and Pinot Noir 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.



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## WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Temperatures in late winter were above average causing early bud break. Spring rainfall was average with well-timed rain events. A slightly cooler than average summer followed, with a particularly cool February allowing for long ripening, good flavour development and cool conditions in which to pick. Yields were generally below average.</i>
GRAPE VARIETY	<i>65% Chardonnay - 35% Pinot Noir</i>
MATURATION	<i>This wine shows great complexity from extended ageing on yeast lees for 24 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 11.5% Acidity: 6.8 g/L pH: 3.11 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>

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## 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>