



GOLD LABEL

ADELAIDE HILLS CHARDONNAY

2008

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 2008 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>Spring was frost free while summer was moderate. An unseasonably cool February allowed optimum ripening conditions for maximum flavour intensity while cool nights allowed for excellent acid retention. Early March saw one of the longest heat waves in recorded South Australian history but white grapes in the Adelaide Hills picked before then came into the winery in excellent condition. A remarkable vintage in what was a terribly challenging climatic year.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>This wine was matured for six months in 100% French oak barriques - 25% new.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0%</i> <i>Acidity: 5.60g/L</i> <i>pH: 3.26</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>The 2008 Wolf Blass Gold Label Adelaide Hills Chardonnay is a pale straw with a hint of green on the rim.</i>
NOSE	<i>The nose shows 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>