



# GOLD LABEL

ADELAIDE HILLS CHARDONNAY  
2011

WOLF BLASS GOLD LABEL ADELAIDE HILLS CHARDONNAY 2011 IS AN EXCELLENT EXAMPLE OF THE VARIETY AND REGION. FRUIT FROM EACH VINEYARD WAS FERMENTED IN SMALL BATCHES WITH A COMBINATION OF WILD AND CULTURED YEASTS.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continuously strive to produce wines of quality, character and consistency.



## WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The 2011 vintage was noticeable for its above average rainfall during Spring filling soil profiles to 100% full. However lower than average temperatures and abundant Summer rain during the growing season, veraison and harvest produced a vintage that challenged both winemakers and viticulturists alike.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>6 months in 30% new French oak and 70% seasoned French oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 12% Acidity: 5.6g/L pH: 3.28</i>
PEAK DRINKING	<i>3 to 5 years but careful cellaring will reward drinkers looking for increased complexity.</i>

## WINEMAKER COMMENTS

COLOUR	<i>Pale straw with green tinges.</i>
NOSE	<i>Lifted fruit aromas of lemon butter and white peach meld with nutty and cherry savoury notes offered by the deft use of French oak.</i>
PALATE	<i>Lively citrus flavours soften with the creamy characters coming from the partial malolactic fermentation. Both the fruit and oak tannins combine to hold the flavours on a tight line and add to the great length of this elegant Chardonnay.</i>