



PRESIDENT'S SELECTION GOLD LABEL

CHARDONNAY

2014

AN AROMATIC, TEXTURAL WINE OF EXCEPTIONAL BALANCE, STRUCTURE AND LENGTH OF FLAVOUR.

FRUIT WAS SELECTED FROM PREMIUM COOL CLIMATE VINEYARDS GROWING CHARDONNAY OF ELEGANCE AND FINESSE, SUBTLY ENHANCED THROUGH MATURATION IN FINE FRENCH OAK.

The President's Selection range honours the traditional Wolf Blass philosophy of blending outstanding fruit from the finest South Australian regions to create wines of quality, character and consistency.

Chardonnay was harvested in the cool of night to assist in the retention of delicate fruit flavours. Once the fermentation was initiated in tank, select parcels were transferred to French oak barriques. These components were stirred regularly to allow for partial natural malolactic fermentation and to build complexity, mouthfeel and texture.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills, South Australia</i>
VINTAGE CONDITIONS	<i>Very cool spring weather resulted in an extended flowering period causing reduced yields in many varieties. Heavy rains in February had minimal impact and were followed by mild conditions leading up to harvest, with sunny days and cool nights helping retain aromatics and acidity. As a result, fruit quality was very good, displaying vibrant, concentrated flavours.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Nine months maturation in 75% seasoned and 25% new French oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 6.0 g/L pH: 3.29</i>
PEAK DRINKING	<i>Enjoyable on release or will develop further complexity with careful short to medium term cellaring.</i>
FOOD MATCH	<i>Great with seafood paella or veal saltimbocca.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale to mid straw with delicate green hues.</i>
NOSE	<i>An aromatic nose of stone fruits and subtle oak with a hint of struck-match complexity.</i>
PALATE	<i>A full-bodied, textural palate with rich stone fruit flavours and a grapefruit pith note on the finish. A fine acid backbone runs through the palate, with oak supporting the fruit but never dominating. The wine has spent time on lees giving it a creamy, integrated mouthfeel and further layers of complexity.</i>