



RED LABEL

CHARDONNAY

2011

A CLASSICALLY BALANCED CHARDONNAY WITH SELECTED PARCELS GAINING FRENCH OAK MATURATION. UNOAKED PARCELS PROVIDE A FRESH FRUIT FOCUS. IN TRUE RED LABEL STYLE, THIS CHARDONNAY IS FRUIT DRIVEN AND MADE TO BE ENJOYED IN ITS YOUTH.

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>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>A very cool spring was followed by a cool wet summer across much of South Eastern Australia, delaying vintage by up to 3 weeks in most regions, extending ripening and providing good natural acidity. Wet conditions in summer and into the ripening period resulted in increased disease pressures but early ripening varieties picked before significant rain show good flavour development. Late season fruit was also able to ripen well in warm, dry conditions through April and May.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Parcels of this wine were matured with French oak to add complexity to the wine's fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5%</i> <i>Acidity: 5.8g/L</i> <i>pH: 3.49</i>
PEAK DRINKING	<i>This wine is made to be enjoyed within 1 - 2 years of vintage.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a green hue.</i>
NOSE	<i>Fresh, peach and citrus aromas on the nose.</i>
PALATE	<i>The nose is complemented well by a creamy palate with good fruit weight and a long finish.</i>