



RED LABEL

CHARDONNAY

2013

A CHARDONNAY DESIGNED TO BE ENJOYED WHILE YOUNG AND FRESH. FRUIT DRIVEN AND BURSTING WITH FLAVOURS OF STONEFRUITS AND SUBTLE, SPICY OAK, THE PALATE IS SOFT AND CREAMY WITH GENEROUS LENGTH.

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 continue to create wines of quality, character and consistency.

Sourced from premium vineyards, Red Label wines are a testament to our blending expertise. Ready to drink on release, the smooth Red Label blends provide easy-drinking options offering fruit-driven flavours, soft, approachable palates and excellent value.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>The 2013 vintage was warm and dry with above average temperatures and lower than average rainfall, resulting in clean, ripe and flavoursome fruit.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>A small percentage was matured with French oak to enhance texture and complexity while retaining the fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.6 g/L pH: 3.36</i>
PEAK DRINKING	<i>Enjoy within 1 to 2 years of vintage.</i>
FOOD MATCH	<i>Great served with San Choy Bow or Herbed Roast Chicken.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale gold with green hues.</i>
NOSE	<i>Aromas of white peach and pear skin with hints of flint and subtle, spicy oak.</i>
PALATE	<i>A soft, rounded, textural palate with plenty of juicy stonefruit flavours and a long, creamy finish.</i>