



WOLF BLASS

RED LABEL CHARDONNAY 2015

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>A warm, dry start to the season brought on rapid, early flowering. After a much-needed rain in January, summer progressed with warm days and relatively cool nights, perfect for ripening. A burst of heat in late January brought on an early, condensed harvest with wines full of flavour and with good natural balance.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Partially matured with French oak to enhance texture and complexity while retaining a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.7 g/L pH: 3.38</i>
PEAK DRINKING	<i>Enjoy within 1 to 2 years of vintage.</i>
FOOD MATCH	<i>Great 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>