



RED LABEL

SEMILLON SAUVIGNON BLANC

2014

A BLEND OF TWO CLASSIC VARIETIES WITH THE CLEAN, CRISP CITRUS AND GRASSY NOTES OF SEMILLON COMPLEMENTING SAUVIGNON BLANC'S VIBRANT TROPICAL FRUIT FLAVOURS.

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 Australia</i>
VINTAGE CONDITIONS	<i>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>51% Semillon – 49% Sauvignon Blanc</i>
MATURATION	<i>Matured in stainless steel to retain its fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 5.9 g/L pH: 3.23 Residual Sugar: 5.11 g/L</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with salt and pepper squid or baked salmon with asparagus and lemon butter sauce.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with green hues.</i>
NOSE	<i>Fresh and vibrant with clean citrus, cut hay and tropical fruit notes.</i>
PALATE	<i>Tropical fruit flavours from the Sauvignon Blanc balance with the citrus notes of the Semillon creating a clean, crisp wine with refreshing fruit flavours and an even, juicy palate.</i>