



SILVER LABEL

CHARDONNAY

2012

PREMIUM CHARDONNAY WAS SOURCED FROM VINEYARD SITES IN THE ADELAIDE HILLS AND LIMESTONE COAST REGIONS OF SOUTH AUSTRALIA. THESE COOL AREAS PRODUCE ELEGANT CHARDONNAY WITH A FINE MINERAL STRUCTURE.

Launched in 2009, the Wolf Blass Silver Label range is an exploration of the distinctive regions and contemporary wine styles of Australia, always with the promise of the highest quality, making any meal or celebration memorable.

Chardonnay with good natural acidity and fresh flavours was harvested in the cool of the night to retain delicacy. After gentle pressing the juice was cold settled then racked for fermentation with French oak. The wine was kept on lees for six months to help build natural structure and mouthfeel.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills & Limestone Coast, South Australia</i>
VINTAGE CONDITIONS	<i>Temperatures in late winter were above average causing early bud break. Spring rainfall was average with well-timed rain events. Summer temperatures were slightly cooler than average with a particularly cool February which allowed for longer ripening, good flavour development and cool conditions in which to pick. Yields were generally below average.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured in seasoned French oak for 9 months to enhance texture and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.2 g/L pH: 3.29</i>
PEAK DRINKING	<i>Enjoy in its youth to savour the crisp, fresh fruit flavours.</i>
FOOD MATCH	<i>Great with Greek-style roast chicken with lemon and oregano or salmon rillettes with cucumber, dill and crème fraîche.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with green hues.</i>
NOSE	<i>Vibrant grapefruit and citrus aromas with subtle notes of flint and nutty oak.</i>
PALATE	<i>Zesty citrus and grapefruit flavours are supported by subtle layers of oak. The palate is bright, elegant and creamy with fine minerality and a crisp, refreshing finish.</i>