



SILVER LABEL

CHARDONNAY

2013



PREMIUM CHARDONNAY WAS SOURCED FROM VINEYARD SITES IN THE LIMESTONE COAST AND ADELAIDE HILLS 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

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| VINEYARD REGION | <i>Limestone Coast & Adelaide Hills, South Australia</i> |
| VINTAGE CONDITIONS | <i>Below average rainfall and warm weather conditions reduced yields across South Australia and brought on an early, condensed harvest. The cooler regions of the Limestone Coast and Adelaide Hills escaped the worst of the heat and, coupled with availability of water from good winter rains, allowed fruit to ripen with optimum flavour and good natural acidity.</i> |
| GRAPE VARIETY | <i>Chardonnay</i> |
| MATURATION | <i>50% fermented and matured with French oak for 6 months to enhance texture and complexity.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 13.0% Acidity: 5.6 g/L pH: 3.33</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

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| 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> |