



# WOLF BLASS

## SILVER LABEL

CHARDONNAY

EDEN VALLEY & ADELAIDE HILLS

2014

CHARDONNAY WAS SOURCED FROM PREMIUM VINEYARD SITES IN EDEN VALLEY AND THE ADELAIDE HILLS. THESE COOL AREAS PRODUCE ELEGANT CHARDONNAY WITH A FINE MINERAL STRUCTURE AND GREAT PERSISTENCE OF FLAVOUR.

Launched in 2009, Wolf Blass Silver Label 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.

Premium Chardonnay was sourced from Eden Valley and the Adelaide Hills - cool regions producing elegant Chardonnay with a fine mineral structure and persistence of flavour. Fruit 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.



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### WINE SPECIFICATIONS

VINEYARD REGION	<i>Eden Valley &amp; Adelaide Hills</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>Chardonnay</i>
MATURATION	<i>70% matured with seasoned and new French oak for 6 months to enhance texture and complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% 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 pumpkin ravioli with burnt butter and sage or poached salmon with Hollandaise sauce.</i>

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### 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 shows fine minerality and a crisp, refreshing finish.</i>

*Winemaker: Stuart Rusted*