



# VINEYARDS RELEASE

## CHARDONNAY

### 2013

A MEDIUM-BODIED CHARDONNAY WITH CLASSIC AROMAS OF PEACH AND NECTARINE. THE PALATE SHOWS WHITE PEACH AND CITRUS, ENHANCED WITH A HINT OF RESTRAINED SPICY OAK.

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.

Launched in 2010, Vineyards Release is a range of elegant and easy-drinking wines. The Wolf Blass style of quality and flavour is marked throughout these fresh, approachable wines created for casual occasions and everyday celebrations.



#### WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>The 2013 vintage was warm and dry with above average temperatures and lower than average rainfall, resulting in clean, ripe and flavoursome fruit.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured for six months with French and American oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.2g/L pH: 3.46</i>
PEAK DRINKING	<i>Enjoy in its youth while bright and fresh.</i>
FOOD MATCH	<i>Great with Hainanese chicken rice or linguine Alfredo.</i>

#### WINEMAKER COMMENTS

COLOUR	<i>Pale straw-yellow</i>
NOSE	<i>Fresh fruity aromas of melon and stonefruits complemented with restrained, spicy oak.</i>
PALATE	<i>A medium bodied Chardonnay with flavours of citrus and peach, showing restrained oak influence and a crisp, soft, lingering palate.</i>