



# WHITE LABEL

## ADELAIDE HILLS CHARDONNAY

### 2004

THE FLAGSHIP WHITE WINE FOR WOLF BLASS, WHITE LABEL CHARDONNAY IS CRAFTED TO BE A MATURE RELEASE.

Hand picked fruit is sourced from the Adelaide Hills with specific vineyards in the Piccadilly Valley targeted for this wine. Using wild yeasts, the wine is 100% barrel fermented in new and seasoned French oak barriques and is left to mature on lees in barrel for 10 months. Regular batonage (lees stirring) is employed to build complexity and texture while only the best barrels are selected for the final blend.



#### WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. Adelaide Hills fared well with some rainfall and a naturally cooler climate, ultimately producing wines of elegance and intensity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured on lees in French oak barriques (30% new, 70% seasoned) for 10 months, with extended bottle maturation before release.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5%</i> <i>Acidity: 5.10g/L</i> <i>pH: 3.37</i>
PEAK DRINKING	<i>The 2004 Wolf Blass White Label Chardonnay is right in the middle of its drinking sweet spot, but will continue to mature for a further three to five years of careful cellaring.</i>

#### WINEMAKER COMMENTS

*Matt O'Leary*

COLOUR	<i>Pale straw with vivid green rim.</i>
NOSE	<i>Grapefruit rind, lemon butter, nectarines and figs lead the charge with cashew nuances and a lifting touch of gun flint.</i>
PALATE	<i>The palate is well proportioned with limes, nectarines and figs. It's powerful from the start to the finish with a soft creamy mouth-feel, excellent length and integrated nutty oak.</i>