



WHITE LABEL

ADELAIDE HILLS CHARDONNAY

2007

THE FLAGSHIP CHARDONNAY 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 (40%), 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>In 2007 the Adelaide Hills experienced a dry winter, with only a small amount of January rainfall resulting in lower than average yields. The dry conditions experienced in South Australia did not affect the region as much as others due to the naturally cooler environment and good supplies of local underground water. All varieties performed well; the highlights were Chardonnay.</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: 13.0%</i> <i>Acidity: 6.13g/L</i> <i>pH: 3.25</i>
PEAK DRINKING	<i>The Wolf Blass White Label Chardonnay is right in the middle of its drinking sweet spot - to 2013.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with vivid green rim.</i>
NOSE	<i>Restrained grapefruit and white peach notes with just a whiff of gunflint. The French oak is spicy with underlying creamy notes - it has completely integrated with the fruit.</i>
PALATE	<i>The palate is well proportioned with vivid tone fruit flavours, balanced acidity and just enough oak playing a supportive role, holding the palate together. This wine is elegant yet powerful with a wonderful balance of pristine fruit, oak and lees influence, with mineral acidity adding length and texture.</i>