



WHITE LABEL

ADELAIDE HILLS CHARDONNAY 2009

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. 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 9 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>Warm, dry conditions in September and October with adequate soil water levels resulted in strong spring growth. Flowering was not as rapid as previous years due to lower December temperatures. An extreme heat wave occurred in late January to early February, which required careful irrigation. Berry damage was minimal as the majority of vineyards had not started veraison during the heatwave. Effective water management during the heatwave ensured vines had healthy canopies to produce grapes with good acid balance at maturity in 2009.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured on lees in French oak barriques (30% new, 70% seasoned) for 9 months, with extended bottle maturation before release.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5%</i> <i>Acidity: 5.9g/L</i> <i>pH: 3.35</i>
PEAK DRINKING	<i>Now - 2017</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with vivid green rim.</i>
NOSE	<i>Restrained grapefruit and white peach notes with just a hint 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>