



# WOLF BLASS

## WHITE LABEL PICCADILLY VALLEY CHARDONNAY 2016

PRISTINE, ELEGANT FRUIT CREATES A REFINED, DISTINCTIVE AND REGIONALLY EXPRESSIVE CHARDONNAY. FOCUSED ACIDITY DRIVES A COMPLEX, STRUCTURAL PALATE WITH IMPECCABLE BALANCE AND EXCEPTIONAL LENGTH OF FLAVOUR.

The White Label range boasts wines of rare distinction. Highlights of the vintage, these are contemporary expressions of classic wines, crafted using exceptional fruit from distinctive regions, passionate winemaking expertise and traditional values.

The Piccadilly Valley, on the eastern slopes of Mount Lofty, is one of the highest wine regions in Australia with vineyard sites up to 600 meters above sea level. The high-altitude climate is further tempered by occasional fog and cloud cover, which, combined with long bursts of gentle sunshine, allows for long, slow ripening and full flavour development while retaining high natural acidity and low pH. Vineyard soils are complex and diverse. The resulting Chardonnay is the *terroir* made manifest - elegant and complex with clarity of fruit and unparalleled quality.



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### WINE SPECIFICATIONS

VINEYARD REGION	<i>Piccadilly Valley, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The season began very dry, with a warm spring promoting strong canopy growth, and a moderate November ensuring good fruit set. Timely January rains refreshed the vines and allowed for good yields without impacting quality. A very mild February with cold nights slowed ripening, and warm March days with cool nights helped concentrate bright, elegant flavours while retaining long, fine acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Fermented in 75% seasoned and 25% new French oak barriques with wild yeasts and natural malo-lactic fermentation, then matured for 9 months to enhance purity of fruit and build complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 6.5 g/L pH: 3.24</i>
PEAK DRINKING	<i>Will continue to age gracefully with careful cellaring.</i>
FOOD MATCH	<i>Great with slow-cooked pork belly with fennel and roast carrots, or chicken saltimbocca with prosciutto and sage.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Mid straw with a green tinge.</i>
NOSE	<i>Pristine, elegant fruit provides fresh aromas of white nectarine, apple blossom and lemon, that are enhanced with subtle nutty oak and hints of gunflint.</i>
PALATE	<i>The palate is complex, structural and focused, with good mid-palate depth and impeccable balance. A fine acid line allows flavours to build and persist, resulting in exceptional length.</i>

*Winemaker: John Ashwell*