



WOLF BLASS

YELLOW LABEL

CHARDONNAY

2015

A DELICIOUS CHARDONNAY PACKED WITH ENTICING AROMAS OF STONE FRUITS FOLLOWING THROUGH TO A MEDIUM-BODIED PALATE WITH A SOFT, CREAMY TEXTURE, SUBTLE OAK AND A LINGERING FINISH. GENEROUS, YET WITH FINESSE AND ELEGANCE.

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.

The heartland of Wolf Blass winemaking, Yellow Label has delivered exceptional quality for over 40 years through an outstanding range of South Australian wines. Bright, fruit-driven and full of flavour, Yellow Label wines pair perfectly with food, helping make any meal more of an occasion.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>A warm, dry start to the season brought on rapid, early flowering. After a much-needed rain in January, summer progressed with warm days and relatively cool nights, perfect for ripening. A burst of heat in late January brought on an early, condensed harvest with wines full of flavour and with good natural balance.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Partially matured with French oak to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 5.8 g/L pH: 3.39 Residual sugar: 2.2 g/L</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh, however will gain further complexity with careful short-term cellaring.</i>
FOOD MATCH	<i>Great with creamy veal Stroganoff with mushrooms and parsley, or pumpkin ravioli with sage butter sauce.</i>

WINEMAKER COMMENTS

COLOUR	<i>Mid to pale gold with a subtle green hue.</i>
NOSE	<i>Classic peach and stone fruits on the nose, with a restrained hint of oak and gun-flint.</i>
PALATE	<i>Rich stone fruit flavours with a subtle, integrated oak character. The palate is medium-bodied with a soft, creamy texture and a lingering finish. Generous, yet with finesse and elegance.</i>

Winemaker: John Ashwell