



WOLF BLASS

YELLOW LABEL

PADTHAWAY - ADELAIDE HILLS
CHARDONNAY
2016

A GENEROUS WINE WITH ENTICING AROMAS OF STONE FRUITS WITH HINTS OF GUN-FLINT, AND AN ELEGANTLY STRUCTURED PALATE WITH RICH FRUIT FLAVOURS, SUBTLE INTEGRATED OAK COMPLEXITY, A SOFT, CREAMY TEXTURE AND A LINGERING FINISH.

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>Padthaway, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>The 2016 growing season was very dry, with significantly lower than average rainfall. A warm October advanced the season, resulting in early flowering, veraison and ultimately harvest. Despite this, mild February and March temperatures ensured length of ripening was normal, with adequate time for fruit to develop. Whites show good natural acidity, and fine, fresh zingy flavours.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>73% was matured with French oak for 6 months to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 5.9 g/L pH: 3.21 Residual sugar: 3.4 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 roast chicken with pancetta and sage, or spaghetti Carbonara.</i>

WINEMAKER COMMENTS

COLOUR	<i>Mid to pale gold with subtle hints of green.</i>
NOSE	<i>Enticing aromas of ripe stone fruits with complexing hints of subtle oak and gun-flint.</i>
PALATE	<i>Generously flavoured with rich stone fruits while at the same time displaying finesse and elegance in structure. The oak is subtle and integrated and the palate is soft and creamy with a lingering finish.</i>

Winemaker: John Ashwell