



YELLOW LABEL

CHARDONNAY
2012

WOLF BLASS YELLOW LABEL CHARDONNAY IS A CONSISTENT PERFORMER THAT DELIVERS THE RIGHT BALANCE OF ORCHARD FRUITS WITH SUPPORTIVE INTEGRATED OAK.

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 continuously strive to produce wines of quality, character and consistency.



WINE SPECIFICATIONS

VINEYARD REGION	South Australia
VINTAGE CONDITIONS	<i>The temperatures in late winter were above average causing early bud break. Spring rainfall was average with well-timed rain events. Summer temperatures were slightly cooler than average with a particularly cool February which allowed for longer ripening, better flavour development and cool conditions in which to pick. Yields were generally below average. The 2012 vintage will go down as one of the great vintages with wines showing good varietal development.</i>
GRAPE VARIETY	Chardonnay
MATURATION	<i>Parcels of this wine were matured for six months using French oak to obtain a balance of fresh fruit flavour and subtle oak influence.</i>
WINE ANALYSIS	Alc/Vol: 13% Acidity: 5.8g/L pH: 3.31
PEAK DRINKING	<i>This wine is best enjoyed young, however will cellar for up to 3 years.</i>

WINEMAKER COMMENTS

COLOUR	<i>Mid to pale gold, delicate green hues.</i>
NOSE	<i>Classic peach and stone fruits on the nose, with a subtle edge of oak and some layered complexity.</i>
PALATE	<i>Rich, balanced stone fruit flavours with subtle integrated oak notes on the palate.</i>