



# YELLOW LABEL

CHARDONNAY

2013

A DELICIOUS CHARDONNAY PACKED WITH ENTICING AROMAS OF PEACHES AND SUMMER STONE FRUITS, SEAMLESSLY FOLLOWED BY A PALATE WITH A SOFT, CREAMY TEXTURE, SUBTLE OAK 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.



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## WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Good winter rains and an early burst of spring warmth resulted in healthy vines, with windy conditions during flowering reducing yields. The combination of low crops and mild conditions during ripening resulted in exceptional quality with bright, varietal fruit characters and excellent natural acidity the hallmarks of the vintage.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Partially matured with the judicious use of oak to produce a balanced, integrated wine.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 6.2 g/L pH: 3.28</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh, however will gain further complexity with careful cellaring for up to 3 years.</i>
FOOD MATCH	<i>Great with creamy veal Stroganoff with mushrooms and parsley or pumpkin ravioli with sage butter sauce.</i>

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## WINEMAKER COMMENTS

COLOUR	<i>Mid to pale gold with a subtle green hue.</i>
NOSE	<i>Classic peach and stone fruit on the nose, with a restrained hint of oak and gun-flint.</i>
PALATE	<i>Rich summer 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>