



# WOLF BLASS

## YELLOW LABEL

ADELAIDE HILLS - YARRA VALLEY  
PINOT NOIR  
2015

YELLOW LABEL PINOT NOIR DRAWS FRUIT FROM COOL CLIMATE WINE REGIONS TO CREATE A VIBRANT WINE WITH BLACK CHERRY AND STRAWBERRY FRUIT COMPLEXED WITH SAVOURY VARIETAL CHARACTERS AND UNDERLINED BY A SUBTLE TOUCH OF FRENCH 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 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>Adelaide Hills &amp; Yarra Valley</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>Pinot Noir</i>
MATURATION	<i>Matured in seasoned French oak for 7 months to provide structure and complexity while retaining delicate fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.7 g/L pH: 3.65</i>
PEAK DRINKING	<i>Best enjoyed in its youth, however will continue to develop with careful short-term cellaring.</i>
FOOD MATCH	<i>Great with veal scaloppini with wild mushrooms, or roast duck with cherries.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Bright cherry red with a purple rim.</i>
NOSE	<i>Black cherry and strawberry notes are complemented by savoury varietal characters, with a touch of stinkiness adding extra depth.</i>
PALATE	<i>Fruit driven with notes of strawberries and cherries. The palate is long with a textural middle derived from maturation on lees in old oak. Soft tannins round out the finish and a fresh acidity holds the palate together from start to finish, giving the wine vibrancy.</i>

*Winemaker: Clare Dry*