



YELLOW LABEL

PINOT NOIR

2013

YELLOW LABEL PINOT NOIR DRAWS FRUIT FROM COOL SOUTH AUSTRALIAN WINE REGIONS TO CREATE A VIBRANT WINE WITH BRIGHT CHERRY 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.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>Below average rainfall and warm weather conditions reduced yields across South Australia and brought on an early, condensed harvest. The cooler regions escaped the worst of the heat and, coupled with availability of water from good winter rains, allowed fruit to ripen with optimum flavour and good natural acidity.</i>
GRAPE VARIETY	<i>Pinot Noir</i>
MATURATION	<i>36% was matured in French oak to provide structure and complexity while retaining delicate fruit flavours.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5% Acidity: 5.5 g/L pH: 3.55</i>
PEAK DRINKING	<i>Enjoy in its youth to savour the vibrant fruit flavours.</i>
FOOD MATCH	<i>Great with veal and mushroom scaloppini or roast duck with cherries.</i>

WINEMAKER COMMENTS

COLOUR	<i>Bright cherry red with a purple rim.</i>
NOSE	<i>Black cherry and strawberry notes are complemented by forest floor varietal complexity with a touch of staleness 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>