



# YELLOW LABEL

RIESLING

2013

LIFTED FLORAL AND CITRUS NOTES ON THE NOSE ARE COMPLEMENTED BY RICH FRUIT FLAVOURS AND FINE ACIDITY ON THE PALATE, CREATING AN ELEGANT RIESLING WITH GREAT LENGTH AND A CLEAN, CRISP 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>Eden Valley, Clare Valley - 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>Riesling</i>
MATURATION	<i>Matured in stainless steel to preserve varietal purity.</i>
WINE ANALYSIS	<i>Alc/Vol: 11.5% Acidity: 6.9 g/L pH: 2.96</i>
PEAK DRINKING	<i>Best enjoyed in its youth.</i>
FOOD MATCH	<i>Great with rolled turkey breast with apple and pinenut stuffing or crisp battered whiting with chunky chips.</i>

---

## WINEMAKER COMMENTS

COLOUR	<i>Pale straw with green hues.</i>
NOSE	<i>Lifted floral and citrus fruit aromas.</i>
PALATE	<i>The citrus notes carry through from the nose to the palate, with a fine acid line giving a clean, crisp finish. The wine shows great length, supported by rich fruit flavours through the mid-palate.</i>