



WOLF BLASS

YELLOW LABEL

RIESLING

2017

YELLOW LABEL RIESLING SHOWS LIFTED FLORAL AND CITRUS NOTES ON THE NOSE, COMPLEMENTED BY RICH FRUIT FLAVOURS THROUGH THE MID-PALATE. A FINE ACIDITY CREATES AN ELEGANT WINE WITH GREAT LENGTH OF FLAVOUR 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>Clare Valley, Eden Valley</i>
VINTAGE CONDITIONS	<i>A cold, wet winter meant the growing season was late to start, with budburst up to a month behind recent years. Low ambient spring temperatures, and a severe storm at the end of September, kept soil temperatures very low. During flowering, weather conditions were generally favourable and fruit set was good. Another storm at the end of the year further delayed the season, resulting in a long, slow ripening period. Fruit quality was very good, with Riesling a standout.</i>
GRAPE VARIETY	<i>Riesling</i>
MATURATION	<i>Matured in stainless steel to preserve varietal purity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 6.9 g/L pH: 3.06 Residual sugar: 4.6 g/L</i>
PEAK DRINKING	<i>Enjoy in its youth, while fresh and vibrant.</i>
FOOD MATCH	<i>Great with roast 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 fresh 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, supporting the rich fruit flavours through the mid-palate.</i>

Winemaker: John Ashwell