



YELLOW LABEL

SAUVIGNON BLANC

2014

FRESH CITRUS AND PASSIONFRUIT NOTES ON THE NOSE ARE COMPLEMENTED BY A VIBRANT, REFRESHING PALATE WITH FLAVOURS OF LEMON, GRAPEFRUIT AND PASSIONFRUIT PULLED TOGETHER WITH A MOUTH-WATERING ACIDITY AND A BRIGHT, JUICY 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>South Australia</i>
VINTAGE CONDITIONS	<i>Heavy rains in February had minimal impact and were followed by mild conditions leading up to harvest, with sunny days and cool nights helping retain aromatics and acidity. As a result, fruit quality was very good, displaying vibrant, concentrated flavours.</i>
GRAPE VARIETY	<i>Sauvignon Blanc</i>
MATURATION	<i>Matured in stainless steel to preserve varietal purity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.0% Acidity: 7.3 g/L pH: 3.20 Residual Sugar: 4.0g/L</i>
PEAK DRINKING	<i>Best enjoyed in its youth.</i>
FOOD MATCH	<i>Great with creamy chicken & leek pie or coconut crumbed prawns with lime aioli.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale with green hues.</i>
NOSE	<i>Fresh citrus with notes of passionfruit.</i>
PALATE	<i>Vibrant and refreshing with attractive lemon, grapefruit and passionfruit flavours pulled together with a mouth-watering acidity and a bright, juicy finish.</i>