



WOLF BLASS

SPARKLING BRUT

PINOT NOIR
CHARDONNAY
NON VINTAGE

COMBINING THE CLASSIC VARIETIES OF PINOT NOIR AND CHARDONNAY, WOLF BLASS SPARKLING BRUT HAS BRIGHT, ELEGANT FRUIT ENHANCED WITH PERFECTLY BALANCED SWEETNESS, A DELICATE MOUSSE, TEXTURAL FINESSE AND LONG, MOUTHWATERING FLAVOURS.

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.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Blended from several vintages to ensure consistency of character and flavour.</i>
GRAPE VARIETY	<i>55% Pinot Noir - 45% Chardonnay</i>
MATURATION	<i>The charmat method of secondary fermentation in stainless steel was used to enhance the bright fruit characters.</i>
WINE ANALYSIS	<i>Alc/Vol: 11.0% Acidity: 6.3 g/L pH: 3.14 Residual sugar: 14.5 g/L</i>
PEAK DRINKING	<i>Enjoy now.</i>
FOOD MATCH	<i>Great with natural oysters on the half-shell with a squeeze of lime, or smoked salmon canapés with capers and cream cheese.</i>

WINEMAKER COMMENTS

COLOUR	<i>Delicate pale straw.</i>
NOSE	<i>A delicious nose of stone fruits and lemon curd is complexed by brioche and mineral notes.</i>
PALATE	<i>The rich strawberries and cream of Pinot Noir come together with the crisp elegance of Chardonnay. Focused by perfectly balanced sweetness, a delicate mousse and a lengthy mineral finish, the palate displays great textural finesse and long, mouth-watering flavours.</i>

Winemaker: John Ashwell