



WOLF BLASS

RED LABEL CHARDONNAY PINOT NOIR PREMIUM CUVÉE NON VINTAGE

RED LABEL CHARDONNAY PINOT NOIR PREMIUM CUVÉE IS A RICH, REFRESHING SPARKLING WINE. PALE STRAW IN COLOUR, WITH AROMAS OF CITRUS AND STRAWBERRY, THE PALATE IS SOFT AND CREAMY WITH A FINE, 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.

Sourced from premium vineyards, Red Label wines are a testament to our blending expertise. Ready to drink on release, the smooth Red Label blends provide easy-drinking options offering fruit-driven flavours, soft, approachable palates and excellent value.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>This non-vintage wine is blended from several vintages to ensure consistency of character and flavour.</i>
GRAPE VARIETY	<i>Chardonnay, Pinot Noir</i>
MATURATION	<i>Secondary fermentation in stainless steel.</i>
WINE ANALYSIS	<i>Alc/Vol: 11.0 % Acidity: 6.3 g/L pH: 3.21</i>
PEAK DRINKING	<i>Enjoy on release.</i>
FOOD MATCH	<i>Great with stir-fried prawns with snowpeas, or goat cheese, prosciutto and grilled peach salad.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with subtle green hues and a fine bead.</i>
NOSE	<i>Lifted citrus aromas with underlying notes of strawberry.</i>
PALATE	<i>Chardonnay brings citrus fruit notes and a soft creaminess to the palate, while a fine length and crisp acidity is contributed by the Pinot Noir.</i>