



# WOLF BLASS

## WHITE LABEL PICCADILLY VALLEY CHARDONNAY 2017

PRISTINE, ELEGANT FRUIT CREATES A REFINED, DISTINCTIVE AND REGIONALLY EXPRESSIVE CHARDONNAY. FOCUSED ACIDITY DRIVES A COMPLEX, STRUCTURAL PALATE WITH IMPECCABLE BALANCE AND EXCEPTIONAL LENGTH OF FLAVOUR.

The White Label range boasts wines of rare distinction. Highlights of the vintage, these are contemporary expressions of classic wines, crafted using exceptional fruit from distinctive regions, passionate winemaking expertise and traditional values.

The Piccadilly Valley, on the eastern slopes of Mount Lofty, is one of the highest wine regions in Australia with vineyard sites up to 600 meters above sea level. The high-altitude climate is further tempered by occasional fog and cloud cover, which, combined with long bursts of gentle sunshine, allows for long, slow ripening and full flavour development while retaining high natural acidity and low pH. Vineyard soils are complex and diverse. The resulting Chardonnay is the *terroir* made manifest – elegant and complex with clarity of fruit and unparalleled quality.



---

### WINE SPECIFICATIONS

VINEYARD REGION	<i>Piccadilly Valley, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Above average winter rainfall set up the growing season with optimal soil moisture. Spring was cool and wet, with good conditions during late flowering. Cool weather continued into summer, with mostly moderate conditions remaining right through to a delayed harvest, maintaining vine balance, extending ripening, and ensuring excellent aroma and flavour development, with finesse and good natural acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Fermented in 62% seasoned and 38% new French oak barriques with wild yeasts and natural malo-lactic fermentation, then matured for 9 months to enhance purity of fruit and build complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 6.6 g/L pH: 3.27</i>
PEAK DRINKING	<i>Will continue to age gracefully with careful cellaring.</i>
FOOD MATCH	<i>Great with slow-cooked pork belly with fennel and roast carrots, or chicken saltimbocca with prosciutto and sage.</i>

---

### WINEMAKER COMMENTS

COLOUR	<i>Mid straw with green hues.</i>
NOSE	<i>A fresh, complex nose with inviting aromas of stonefruits, peach and nectarine, hints of citrus and a touch of gunflint. Subtle nutty oak is present, yet seamlessly integrated.</i>
PALATE	<i>The palate is elegant and focused, with good mid-palate weight and impeccable balance. A fine acid line allows flavours to build and persist, and completes the wine with a tight finish and exceptional length.</i>

*Winemaker: John Ashwell*