



# WOLF BLASS

## GREY LABEL ADELAIDE HILLS CHARDONNAY 2019

CHARDONNAY WAS SELECTED FROM COOL, HIGH ALTITUDE ADELAIDE HILLS VINEYARDS TO CREATE AN ELEGANT, COMPLEX WINE WITH EXCEPTIONAL REGIONAL AND VARIETAL EXPRESSION. JUICY, FRESH WHITE PEACH AND NECTARINE FLAVOURS ARE COMPLEMENTED BY A FINE ACID STRUCTURE.

Grey Label Chardonnay was sourced from selected vineyards in the more elevated regions of the Adelaide Hills, around Piccadilly and Lenswood. The cool, high-altitude climate benefits from occasional fog and cloud cover which, together with long bursts of gentle sunshine, allow for long, slow ripening and full flavour development, while retaining high natural acidity and low pH. Diversity in vineyard altitudes and soils has ultimately resulted in a true reflection of the region's terroir – an elegant and complex wine with a purity of fruit and refined flavours.

Chardonnay was predominantly hand picked, and was 100% fermented in French oak. 100% malolactic fermentation and 8 months maturation with lees stirring every 2-3 weeks provided complexity and oxidative protection.



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### WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Cold, wet and windy conditions in November resulted in poor fruit set and lower yields. The growing season was warm but not as extreme as in previous vintages, and harvest was a little ahead of normal. The vintage yielded high quality, due much in part to dry conditions during the important ripening period.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured for 8 months in predominantly new and one-year-old French oak barriques.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.5 g/L pH: 3.13</i>
PEAK DRINKING	<i>Drinking beautifully on release, and will continue to age gracefully for 8 years or more of careful cellaring.</i>
FOOD MATCH	<i>Great with crispy skinned salmon with béarnaise sauce, or stir-fried chicken with ginger and cashew nuts.</i>

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### WINEMAKER COMMENTS

COLOUR	<i>Pale straw with vibrant green hues</i>
NOSE	<i>Classic white stone fruit, nectarine and peach, flint stone and nougat, with well-balanced and integrated malolactic complexity.</i>
PALATE	<i>Juicy, fresh cut white peach and nectarine provides a succulent flavour base to the mid palate. This is complemented by a fine acid structure that provides length, further enhanced by a subtle phenolic structure on the finish. Well integrated oak provides structure but does not interfere with the integrity of the wine. A fine sulphide complexity provides interest to the palate and speaks to its provenance as an Adelaide Hills Chardonnay.</i>

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*Winemaker: Clare Dry*