



WOLF BLASS

BILYARA CHARDONNAY

A MEDIUM-BODIED CHARDONNAY WITH ENTICING TROPICAL FRUIT, PEACH AND MELON AROMAS COMPLEXED WITH HINTS OF TOASTY FRENCH OAK. THE PALATE IS SOFT AND ROUND, ENHANCED BY FRESH, BRIGHT ACID AND A CRISP, LINGERING 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.

Named for Wolf Blass' first land purchase, Bilyara is the Australian aboriginal word for eaglehawk. Today, the image of the eaglehawk is synonymous with Wolf Blass wines around the world. Crafted with skill and care from premium vineyards, Bilyara is a range of fruit-driven wines, equally enjoyable with or without food.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured for three months with French oak.</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with chicken Caesar salad, or pumpkin tortellini with sage burnt butter.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw.</i>
NOSE	<i>Bright tropical fruit, peach and melon aromas are complemented by hints of toasty French oak.</i>
PALATE	<i>A medium-bodied Chardonnay with a soft, round palate, fresh, bright acid and a crisp, lingering finish.</i>
