



# WOLF BLASS

## GREY LABEL PICCADILLY VALLEY CHARDONNAY 2021

CHARDONNAY WAS SELECTED FROM COOL, HIGH ALTITUDE VINEYARDS IN THE PICCADILLY VALLEY SUBREGION OF THE ADELAIDE HILLS. THIS ELEGANT, COMPLEX WINE HAS EXCEPTIONAL REGIONAL FRUIT EXPRESSION WITH NOTES OF GRAPEFRUIT, WHITE NECTARINE, TOASTED SESAME AND MINERAL FLINT.

Grey Label was selected from two blocks in the cool, high-altitude Piccadilly Valley subregion of the Adelaide Hills, particularly suited to high end Chardonnay. The 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. A true reflection of the region's terroir, this elegant, complex wine has a purity of fruit and delicate yet powerful flavours.

Chardonnay was hand-picked, delivered in pristine condition and chilled in a cold room for 24 hours before whole bunch pressing. A late press cut was made to provide long phenolic texture and to complement the powerful fruit and acid line.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>Piccadilly Valley, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Good spring rainfall filled soil profiles and encouraged even budburst and the establishment of healthy canopies. Perfect November weather during flowering delivered good set and even development of bunches. Ripening conditions were cool to mild without any heat spikes, allowing for slow even development of flavours with bright acid retention.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Fermented in 50% new, 35% 1-year-old and 15% seasoned French oak barriques in a cool room to moderate fermentation temperatures. Post alcoholic fermentation the wines were left unsulphured on yeast lees for full, spontaneous malolactic fermentation. Eight months' barrel maturation with lees stirring every 2-3 weeks helped build complexity, mouthfeel and texture.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5%   Acidity: 6.3 g/L   pH: 3.07</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>

### WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a green hue.</i>
NOSE	<i>Lively and fresh with bright grapefruit aromas supported by fine, toasted sesame notes and nougat, lifted by wet stone mineral flint.</i>
PALATE	<i>Delicate yet powerful. A core of bright grapefruit and white nectarine provides succulent flavour, complemented by subtle phenolic texture and a fine long acid line. Well integrated French oak gives complexity to the fruit core while the fine flinty edge adds another layer of interest and speaks of the provenance of this cool climate region.</i>

*Winemaker: Marie Clay*