



# WOLF BLASS

## EAGLEHAWK CUVÉE BRUT NON VINTAGE

ZESTY, FRESH CITRUS, WHITE PEACH AND SHERBET AROMAS, A GENEROUS PALATE FILLED WITH FLAVOURS OF APPLE AND MELON, AND A SOFT, CREAMY MOUTHFEEL COME TOGETHER IN A REFRESHING, FLAVOURSOME SPARKLING WINE WITH 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.

When Wolf Blass first bought the site for his winery he was delighted to discover that its name 'Bilyara' was the Australian aboriginal word for Eaglehawk. The image of this proud bird has become synonymous with the winery and its global success. Wolf Blass quality and flavour are evident throughout the Eaglehawk range of fresh and approachable wines for everyday drinking.



### WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Fruit was sourced from premium vineyard districts across various vintages. This multi-regional, non-vintage approach allows winemakers to select the best possible grapes and base wines to create a consistent wine of quality and character.</i>
GRAPE VARIETY	<i>A blend of premium sparkling varieties.</i>
MATURATION	<i>Bottled immediately after blending to retain fruit freshness.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.0% Acidity: 6.5 g/L pH: 3.18 Residual sugar: 14.5 g/L</i>
PEAK DRINKING	<i>Enjoy now.</i>
FOOD MATCH	<i>Great with fresh prawn and avocado salad, or Camembert, pear and water crackers.</i>

### WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a delicate bead.</i>
NOSE	<i>Zesty fresh citrus, white peach and sherbet aromas.</i>
PALATE	<i>Full-bodied in style, with generous apple and melon characters and a soft, creamy mouthfeel. Refreshing and flavoursome, with a crisp, lingering finish.</i>