



WOLF BLASS

GOLD LABEL ADELAIDE HILLS SAUVIGNON BLANC 2018

A BRIGHT, FRESH WINE WITH A CRISP, DELICATE NOSE AND REGIONAL NOTES OF PASSIONFRUIT, WHITE BLOSSOM AND GREEN BEAN. THE PALATE EXPRESSES A PERFECT BALANCE OF NATURAL SWEETNESS AND ACIDITY, GIVING THE WINE A CRISP, LONG AND REFRESHING FINISH.

To create the Wolf Blass Gold Label collection, our winemakers select the definitive varieties of the very best South Australian wine regions to produce a range of progressive, elegant wines that showcase both regional and varietal excellence.

The elevation of our Adelaide Hills vineyards offers mild summer days with cool nights, providing ideal conditions for producing intense Sauvignon Blanc aromas and flavours while retaining good natural acidity.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Good rainfall through winter was followed by a very dry spring and summer. Cold nights and mild days throughout summer and autumn extended the growing season, maximising quality and promoting enhanced aromatics, elegant varietal expression and exceptional acid balance.</i>
GRAPE VARIETY	<i>Sauvignon Blanc</i>
MATURATION	<i>Matured in stainless steel to preserve varietal purity.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.5% Acidity: 6.9 g/L pH: 3.23</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with Chinese crispy crab claws, or prawn, pea and lemon risotto.</i>

WINEMAKER COMMENTS

COLOUR	<i>Very pale with green hues.</i>
NOSE	<i>A delicate nose with hints of crisp snowpea, mulberry leaf and green bean.</i>
PALATE	<i>A fresh, very well balanced palate with regional Adelaide Hills notes of passionfruit, white blossom and green bean. A small amount of natural sugar was retained after fermentation, which has resulted in a wine with perfectly balanced sweetness and acidity, giving it a crisp, long and refreshing finish.</i>

Winemaker: Clare Dry