



WOLF BLASS

GOLD LABEL ADELAIDE HILLS PINOT NOIR CHARDONNAY NON VINTAGE

A FRESH, ELEGANT SPARKLING WINE FROM THE ADELAIDE HILLS, A REGION RENOWNED FOR ITS COOL, HIGH-ALTITUDE TERROIR. IDEAL CLIMATIC CONDITIONS PROVIDE OPTIMUM DEVELOPMENT OF EXPRESSIVE REGIONAL CHARACTER, CLARITY OF FRUIT, AND PALATE FINESSE.

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.

Our Adelaide Hills vineyards grow elegant, complex Pinot Noir and Chardonnay with clarity of fruit and regional expression. Separate batches of fruit were handled individually to provide a variety of blending options. Some were handpicked and whole-bunch pressed to add elegance, freshness and delicacy to the base wines, while others were harvested during the cool of the evening before crushing, to add texture and complexity. 100% malolactic fermentation has further enhanced the complexity and flavour of this cuvée.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Blended from several vintages to ensure consistency of character and flavour.</i>
GRAPE VARIETY	<i>60% Pinot Noir - 40% Chardonnay</i>
WINE ANALYSIS	<i>Alc/Vol: 11.0% Acidity: 6.3 g/L pH: 3.12 Residual sugar: 9.5 g/L</i>
PEAK DRINKING	<i>Enjoy on release.</i>
FOOD MATCH	<i>Great with smoked salmon blinis with crème fraîche and chives, or strawberries with mascarpone.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a delicate, persistent bead.</i>
NOSE	<i>The bouquet offers a blend of fine citrus and strawberry with underlying biscotti character.</i>
PALATE	<i>A fresh, elegant palate with bright strawberry and citrus fruits, enhanced by a complex minerality. Fresh, natural acidity provides backbone and finesse, and supports a long, crisp finish.</i>

Winemaker: John Ashwell