



WOLF BLASS GOLD LABEL

2005 ADELAIDE HILLS CHARDONNAY

The 2005 Wolf Blass Gold Label Adelaide Hills Chardonnay is soft gold with a hint of green colour in the glass. Aromas of grapefruit and nectarine develop into a full, rich, yet elegant palate with varietal chardonnay flavours, a complex creamy texture and long finish.

VITICULTURE

The Adelaide Hills rise from an elevation of 400m and are often at least two degrees cooler in summer than the Barossa Valley. The region also boasts a variety of soil types and misty wet weather during spring that prevents excessive fruit set. The fruit for this wine was sourced entirely from the Adelaide Hills. These vineyards best display the qualities of this unique cool climate region; producing small yields of exquisite fruit, which are highlighted in the finesse of this premium chardonnay. The 2005 vintage was mild and dry, producing fruit with good varietal character and crisp acidity.

WINEMAKING

The fruit from each vineyard was separately fermented with a combination of wild and cultured yeasts mostly in new and one year old French oak. A portion of the wine underwent malolactic fermentation and lees stirring to add richness, complexity and mouthfeel to the wine. The wine remained unfiltered until bottling. It was then bottled under screwcap to ensure freshness and preserve the characters of the wine

SUGGESTED FOOD

Char-grilled chicken and avocado salad.

CELLARING

The screwcap closure ensures the freshness and character of the wine is preserved and enables upright cellaring for longer periods. This wine is enjoyable now but will continue to improve with careful cellaring for years to come.

TECHNICAL ANALYSIS

Harvest Date: March – April 2005

pH: 3.31

Acidity: 5.5g/L

Alcohol: 13.5%

Residual Sugar: 3.22g/L

Bottling Date: October 2005

