

RED LABEL SAUVIGNON BLANC

A LIGHT, FRESH SAUVIGNON BLANC WITH TROPICAL AROMAS OF PASSIONFRUIT AND GUAVA BALANCED WITH ZESTY GRAPEFRUIT AND GOOSEBERRY. CRISP AND REFRESHING, THIS WINE IS BEST ENJOYED WHILE YOUNG AND VIBRANT WITH CHICKEN, SALADS OR SEAFOOD.

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.

Sourced from premium vineyards, Red Label wines are a testament to our blending expertise. Ready to drink on release, the smooth Red Label blends provide easy-drinking options offering fruit-driven flavours, soft, approachable palates and excellent value.



WINE SPECIFICATIONS

VINEYARD REGION	South Eastern Australia
GRAPE VARIETY	Sauvignon Blanc
MATURATION	Matured in stainless steel to retain its fresh fruit focus.
PEAK DRINKING	Best enjoyed while young and fresh.
FOOD MATCH	Great with zucchini fritters with feta and mint, or grilled whiting with lemon and capers.

WINEMAKER COMMENTS

COLOUR Pale straw.

NOSE Tropical aromas of passionfruit and guava are lifted and balanced with zesty grapefruit and gooseberry.

PALATE A light-bodied, mouthwatering palate with vibrant tropical fruit and citrus flavours carrying through from the nose. Fresh, lively and beautifully balanced with a crisp, refreshing finish.

Winemaker: Clare Dry