



WOLF BLASS

ALTITUDE ADELAIDE HILLS CHARDONNAY 2018

AT 313M ABOVE SEA LEVEL CHARDONNAY GRAPES ACHIEVE EXCELLENT LEVELS OF FRESHNESS AND ACIDITY. WITH STONE FRUITS ON THE NOSE AND PALATE, THIS WINE INTEGRATES SUBTLE OAK WITH A GENEROUS ZESTY 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. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present, who maintain the fundamental values of creating wines of quality, character and consistency.

Altitude has a significant effect on grape growing; the concentration of oxygen, the amount of sunlight exposure, as well as the temperature. Adelaide Hills' high altitude climate is further tempered by occasional fog and cloud cover, which, combined with long bursts of gentle sunshine, allow for long, slow ripening and full flavour development while retaining high 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>Chardonnay</i>
MATURATION	<i>60% was matured with French oak for up to 5 months to help build complexity and structure while retaining a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.0 g/L pH: 3.27</i>
PEAK DRINKING	<i>Enjoyable on release, or will develop increased complexity with careful short term cellaring.</i>
FOOD MATCH	<i>Great with chicken and grilled peach salad, or spaghetti with poached salmon and buttered leeks.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale to mid gold with a subtle green hue.</i>
NOSE	<i>Good complexity on the nose with plenty of stone fruit aromatics and hints of peach-skin balanced with subtle oak notes.</i>
PALATE	<i>A balanced, medium-bodied palate with juicy nectarine and stone fruit flavours, and a touch of subtle oak. A good acid backbone and nice length with a generous, well rounded and zesty finish.</i>

Winemaker: John Ashwell