



WOLF BLASS

RED LABEL CHARDONNAY

A BRIGHT, FRESH CHARDONNAY DESIGNED TO BE ENJOYED WHILE YOUNG AND VIBRANT. FRUIT DRIVEN AND BURSTING WITH FLAVOURS OF STONE FRUITS AND SUBTLE, SPICY OAK, THE PALATE IS SOFT, ROUND AND TEXTURAL WITH A LONG, CREAMY 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. 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

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| VINEYARD REGION | <i>South Eastern Australia</i> |
| GRAPE VARIETY | <i>Chardonnay</i> |
| MATURATION | <i>Most of the wine was matured with French oak for 3 months, with the remainder held in stainless steel, to enhance texture and complexity while retaining a fresh fruit focus.</i> |
| PEAK DRINKING | <i>Enjoy within 1 to 2 years of release.</i> |
| FOOD MATCH | <i>Great with san choy bow, or herbed roast chicken.</i> |

WINEMAKER COMMENTS

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| COLOUR | <i>Pale gold with green hues.</i> |
| NOSE | <i>Aromas of white peach and pear skin with hints of flint and subtle, spicy oak.</i> |
| PALATE | <i>A soft, rounded, textural palate with plenty of juicy stone fruit flavours and a long, creamy finish.</i> |

Winemaker: Clare Dry