



WOLF BLASS

GREY LABEL PICCADILLY VALLEY CHARDONNAY 2022

CHARDONNAY WAS SELECTED FROM COOL, HIGH ALTITUDE VINEYARDS IN THE PICCADILLY VALLEY SUBREGION OF THE ADELAIDE HILLS. THIS ELEGANT, COMPLEX WINE HAS EXCEPTIONAL REGIONAL FRUIT EXPRESSION WITH NOTES OF GRAPEFRUIT, WHITE NECTARINE, ALMOND NOUGAT AND MINERAL FLINT.

Grey Label was selected from two blocks in the cool, high-altitude Piccadilly Valley subregion of the Adelaide Hills, particularly suited to high end Chardonnay. The climate benefits from occasional fog and cloud cover which, together with long bursts of gentle sunshine, allow for long, slow ripening and full flavour development, while retaining high natural acidity. A true reflection of the region's terroir, this elegant, complex wine has a purity of fruit and delicate yet powerful flavours.

Fruit was hand picked in pristine condition and transported to the winery cool room to chill for 24 hours before whole bunch pressing. A late press cut was made to provide long phenolic texture and to complement the powerful fruit and acid line.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Piccadilly Valley, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Cool flowering conditions in November/December 2021 led to a lighter yield than typical. Growing conditions were favourable with healthy canopies established, protecting the delicate fruit. Summer of 2022 was considered cool, with ripening conditions near perfect to allow the gradual accumulation of flavours while retaining good natural acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Fermented in 40% new, 60% seasoned French oak barriques in a cool room to moderate fermentation temperatures. Post alcoholic fermentation the wines were left unsulphured on yeast lees for full, spontaneous malolactic fermentation. Eight months' barrel maturation with lees stirring every 2-3 weeks helped build complexity, mouthfeel and texture.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.0% Acidity: 6.4 g/L pH: 3.06</i>
PEAK DRINKING	<i>Drinking beautifully on release and will continue to age gracefully for 8 years or more of careful cellaring.</i>
FOOD MATCH	<i>Great with crispy skinned salmon with béarnaise sauce, or stir-fried chicken with ginger and cashew nuts.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a green hue.</i>
NOSE	<i>White grapefruit and nectarine with supportive subtle oak, almond, nougat, cashew and notes of mineral flint.</i>
PALATE	<i>A focused palate driven by a core of bright grapefruit and white nectarine that provides succulent flavour. Complemented by subtle phenolic texture and a long gentle acidity. Well integrated French oak gives complexity to the fruit core while the fine flinty edge adds another layer of interest and speaks of the provenance of this cool climate region.</i>

Winemaker: Marie Clay