



WOLF BLASS

PRIVATE RELEASE CHARDONNAY 2017

AN ELEGANT, FRUIT DRIVEN CHARDONNAY, RICH WITH AROMAS OF PEAR AND WHITE PEACH, WITH JUST A TOUCH OF GENTLE SPICY OAK. SOFT, ROUND AND CREAMY, THE PALATE HAS BRIGHT, JUICY STONEFRUIT FLAVOURS AND A LONG, GENEROUS 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.

The Private Release range was born of our founder Wolfgang Blass AM's philosophy to create eminently drinkable wines, making them the perfect accompaniment to any meal.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
VINTAGE CONDITIONS	<i>Vine growth was slow yet healthy, after a long, wet winter, one of the wettest Septembers on record, and a cool spring and early summer. Post-veraison was moderate, with short bursts of heat and well-timed rain. An Indian summer allowed consistent ripening, with cool late-March nights extending vintage into May. Wines are well-structured, bright and aromatic, with good colour and natural acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>18% was matured with French oak for up to 3 months to enhance texture and complexity while retaining a fresh fruit focus.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.3 g/L pH: 3.42 Residual sugar: 1.2 g/L</i>
PEAK DRINKING	<i>Best enjoyed while young and fresh.</i>
FOOD MATCH	<i>Great with roast pork with crispy crackling and fresh apple sauce, or baked chicken drumsticks with herb and Parmesan crumb.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale gold with green hues.</i>
NOSE	<i>Rich with aromas of pear and white peach with just a touch of gentle spicy oak.</i>
PALATE	<i>A soft, round, creamy palate with bright, juicy stonefruit flavours and a long, generous finish.</i>

Winemaker: John Ashwell