



GOLD LABEL ADELAIDE HILLS SAUVIGNON BLANC 2017

A BRIGHT, FRESH WINE WITH A CRISP, DELICATE NOSE AND REGIONAL NOTES OF PASSIONFRUIT, WHITE BLOSSOM AND GREEN BEAN. THE PALATE EXPRESSES A PERFECT BALANCE OF NATURAL SWEETNESS AND ACIDITY, GIVING THE WINE A CRISP, LONG AND REFRESHING FINISH.

To create the Wolf Blass Gold Label collection, our winemakers select the definitive varieties of the very best South Australian wine regions to produce a range of progressive, elegant wines that showcase both regional and varietal excellence.

The elevation of our Adelaide Hills vineyards offers mild summer days with cool nights, providing ideal conditions for producing intense Sauvignon Blanc aromas and flavours while retaining good natural acidity.

WINE SPECIFICATIONS

VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Above average winter rainfall set up the growing season with optimal soil moisture. Spring was cool and wet, with good conditions during late flowering. Cool weather continued into summer, with mostly moderate conditions remaining right through to a delayed harvest, maintaining vine balance, extending ripening, and ensuring excellent aroma and flavour development.
GRAPE VARIETY	Sauvignon Blanc
MATURATION	Matured in stainless steel to preserve varietal purity.
WINE ANALYSIS	Alc/Vol: 12.0% Acidity: 7.1 g/L pH: 3.24 Residual sugar: 1.3 g/L
PEAK DRINKING	Best enjoyed while young and fresh.
FOOD MATCH	Great with Chinese crispy crab claws, or prawn, pea and lemon risotto.



WINEMAKER COMMENTS

COLOUR Very pale with green hues.

passionfruit, white blossom and green bean. A small amount of natural sugar was retained after	NOSE	A delicate nose with hints of crisp snowpea, mulberry leaf and green bean.
wine with perfectly balanced sweetness and acidity, giving it a crisp, long and refreshing finish.	PALATE	with regional Adelaide Hills notes of passionfruit, white blossom and green bean. A small amount of natural sugar was retained after fermentation, which has resulted in a wine with perfectly balanced sweetness and acidity, giving it a

Winemaker: Clare Dry