



# WOLF BLASS

## YELLOW LABEL

### MOSCATO

#### 2019

A REFRESHING, CRISP AND LIGHTLY SPRITZED MOSCATO WITH NOTES OF CITRUS, FLORALS AND MUSK. THE PALATE IS SWEET, LUSH AND MOUTH-FILLING WITH A SOFT FRUITINESS AND PERFECTLY BALANCED ACIDITY. IDEALLY SERVED CHILLED AND ENJOYED WHILE YOUNG AND VIBRANT.

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 heartland of Wolf Blass winemaking, Yellow Label has delivered exceptional quality for over 40 years through an outstanding range of South Australian wines. Bright, fruit-driven and full of flavour, Yellow Label wines pair perfectly with food, helping make any meal more of an occasion.



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## WINE SPECIFICATIONS

VINEYARD REGION	<i>South Australia</i>
VINTAGE CONDITIONS	<i>The 2019 growing season began with a mild, dry spring, with warm, sunny weather at the start of flowering bringing on early fruit-set. Summer heat events carried through to late March, resulting in a highly compressed vintage. Well-managed vineyards escaped most of the heat effects, producing very good wine quality.</i>
GRAPE VARIETY	<i>White Frontignac, Muscat Gordo Blanco</i>
MATURATION	<i>Matured in stainless steel to preserve varietal purity.</i>
WINE ANALYSIS	<i>Alc/Vol: 5.5% Acidity: 6.4 g/L pH: 3.22 Residual sugar: 110 g/L</i>
PEAK DRINKING	<i>Enjoy chilled in its youth, while fresh and vibrant.</i>
FOOD MATCH	<i>Great with mango and passionfruit pavlova, or ripe Brie with water crackers and medjool dates.</i>

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## WINEMAKER COMMENTS

COLOUR	<i>Pale straw with subtle green tinges.</i>
NOSE	<i>Fresh notes of citrus, musk and florals.</i>
PALATE	<i>Lightly spritzed, with a sweet, lush, mouth-filling palate packed with lively citrus and floral notes. Soft, fruity and perfectly balanced, with refreshing acidity and a crisp finish.</i>

*Winemaker: John Ashwell*