

*Wicks*  
E S T A T E



## INTRODUCTION

The 2006 vintage has produced what we believe is our best Sauvignon Blanc to date. Following on from the highly successful 2005, the 2006 Wicks Estate Sauvignon Blanc exemplifies the suitability of this grape variety to the Adelaide Hills region. Much care was taken to ensure the low yielding vines were harvested when flavour accumulation and physiological ripeness were at their peak which occurred on April 3rd.

The quality free run juice was fermented separate to the pressings allowing retention of vital flavour components and the elimination of any harsh phenolics. At blending, small amounts of pressings and riper fruit with tropical flavour influences were blended into the free run which provided the ideal framework for this wine. Alive with lifted tropical fruits and aromas that showcase the full spectrum of Sauvignon Blanc flavours. This wine displays an elegant, fresh and lively palate coupled with excellent fruit intensity.

## VITICULTURE

100% Adelaide Hills, South Australia  
Individual parcels selected  
Single Vineyard  
Estate Grown

## VINIFICATION

Following harvest in the cool of morning, the fruit was destemmed, crushed and chilled prior to gentle airbag pressing. The free run and pressing components were separated to allow specific treatments for each. We used QA23 yeast for the fermentations which were run cool throughout ensuring maximum retention of lifted Sauvignon Blanc flavours and aromas.

## MATURATION/BOTTLING

Bottled early under Stelvin Closure to ensure freshness and product consistency.

## CELLARING

Designed to be enjoyed early and best consumed within 36 months

## FOOD SUGGESTIONS

A serving of fresh Smoky Bay oysters served natural with a lime vinegarette or a seafood bouillabaisse.

## TECHNICAL DATA

Alc/Vol 13.0% v/v  
Ph 3.37  
TA 7.35 g/L  
R.S 2.3 g/L

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