

Wicks
E S T A T E



2007 SAUVIGNON BLANC



INTRODUCTION

At Wicks Estate, we believe we are going from strength to strength, having produced another outstanding Sauvignon Blanc, showcasing all the trademarks characteristics one expects from the variety in the renowned Adelaide Hills region.

After winning the Hyatt Advertiser award in 2006 for the best Sauvignon Blanc as judged by the professional panel the 2007 has big shoes to fill, and we believe the 2007 Sauvignon Blanc exhibits all one expects from one of the Adelaide Hills leading Sauvignon Blanc producers.

Harvested under the cool blanket of night on the 13th of March, the cool climate fruit had reached its optimal ripeness displaying a wonderful array of flavours, ranging from sweet tropical fruits through to the fine crisp flavours of snow peas.

A refreshing, stylish wine with lifted tropical fruit hints and attractive varietal flavours, the 2007 Sauvignon Blanc is balanced by an elegant, yet lively palate finishing clean and crisp.

VITICULTURE

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

VINIFICATION

The fruit was destemmed, crushed and chilled prior to gentle airbag pressing with only the free run fraction retained, highlighting the fruit flavours without any harsh phenolics. A 16 day fermentation followed, run cool with strict temperature control enabling the retention of the varietal fruit characters. Blended from selected free run parcels, each chosen for the exceptional flavour components they contributed.

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

TECHNICAL DATA

Alc/Vol 12.9%
TA 6.35
pH 3.27
R.S. 2.6 g/L

