



2009 SAUVIGNON BLANC



INTRODUCTION

The 2009 Sauvignon Blanc is set to further cement Wicks Estate's reputation as one of the icon producers of this variety in the Adelaide Hills.

The near perfect ripening conditions in February and March followed the early January heat, with the subsequent moderate temperatures giving rise to a crop of intensely flavoured fruit with good natural acidity. Harvested in mid March, the 2009 Sauvignon Blanc continues to show why this variety is so well suited to the cooler climes of the Adelaide Hills.

Aromas of tropical fruits and a gentle herbaceous lift combine with mouth-watering freshness and crisp acidity. A classy example of Adelaide Hills Sauvignon Blanc.

VITICULTURE

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

VINIFICATION

Each parcel of fruit was destemmed, crushed and chilled prior to gentle airbag pressing with the free run fractions maintained separate, highlighting the individual fruit flavours. All fermentations were run cool, with strict temperature control enabling the retention of the Sauvignon Blanc fruit character. After extensive blending trials, each individual component was chosen for the exceptional flavour components they contributed to the final blend.

MATURATION/BOTTLING

Bottled under Stelvin Lux+ Closure, ensuring freshness and product consistency.

CELLARING

Designed to be enjoyed early and best consumed within 36 months

TECHNICAL DATA

Alc/Vol 13.3%
TA 6.85
pH 3.14
R.S. 3.13 g/L

