



2010 SAUVIGNON BLANC



INTRODUCTION

The 2010 Sauvignon Blanc is set to further cement Wicks Estate's reputation as one of the icon producers of this variety in the Adelaide Hills.

Vintage 2010 arrived early, generally three weeks ahead of the 'norm'. Pleasingly, we observed the fruit reaching flavour ripeness at lower sugar levels whilst maintaining the punch and lifted varietal character we aim for. On the 25th of February, and again on the 2nd and 3rd of March, we harvested the vineyard blocks in the cool early mornings and were suitably pleased with the premium fruit displaying a wonderful array of flavours, ranging from sweet tropical fruits through to the fine crisp flavours of snow peas.

Aromas of tropical fruits and attractive varietal flavours are balanced by an elegant, lively palate finishing clean and crisp.

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

Wicks Estate Wines Pty Ltd

Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au

