



2011 SAUVIGNON BLANC



INTRODUCTION

The 2011 Sauvignon Blanc has big shoes to fill following on from the highly acclaimed and multi award winning 2010. We believe this wine will further enhance Wicks Estate's reputation as one of the icon producers of this variety, not only in the Adelaide Hills, but Australia.

Vintage 2011 proved to be one of the most difficult in recent times as viticultural practises and know how were truly tested with some un-seasonal weather events. Fruit selection and handling were paramount in obtaining premium fruit, with only the finest parcels selected for inclusion in the final blend. Harvest was later than in previous years with moderate sugar levels observed at the desired flavour ripeness. We employed a range of yeast strains to build further complexity and build upon the elegant fruit flavours, ranging from lifted tropical fruits through to 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

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