



## 2014 SAUVIGNON BLANC



### INTRODUCTION

Following on from a string of highly awarded releases, the 2014 Wicks Estate Sauvignon Blanc is yet another outstanding example of Adelaide Hills Sauvignon Blanc. In a relatively short time, Wicks Estate has established itself as one of the most consistent and highly regarded producers of this variety in the Adelaide Hills.

The cool and windy conditions that persisted through late spring and early summer adversely affected crop levels in most varieties, Sauvignon Blanc included. Combined with a series of extremely hot days that punctuated the growing season, we thought we were in for an early and perhaps difficult vintage. Maintaining good canopy is pivotal, especially in such climatic conditions, and helps retain the balance between tropical fruit flavours and the trademark varietal characters for which Sauvignon Blanc is known. A substantial weather event on February 13<sup>th</sup> saw a record breaking deluge of rain, which was cause for alarm initially but upon reflection was a blessing, revitalising the vines and breathing life into the aromatic bunches of fruit. It also facilitated hanging the fruit on the vines a few weeks longer than otherwise would have been the case, allowing greater flavour development.

All parcels were vinified separately, allowing us to trial a number of different yeast strains and give us the maximum flexibility when it came time for assembling the multi-faceted blend.

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

### 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. Utilising a range of unique yeast strains, 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 Screw Cap Closure, ensuring freshness and product consistency.

### CELLARING

Designed to be enjoyed early and best consumed within 36 months

### TECHNICAL DATA

Alc/Vol 12.5%  
TA 6.6  
pH 3.13  
R.S. 2.9 g/L

**Wicks Estate Wines Pty Ltd**  
Telephone: +61 8 8212 0004  
Facsimile: +61 8 8212 0007

