



*Wicks*  
E S T A T E

## 2015 SAUVIGNON BLANC



### INTRODUCTION

In a relatively short time, Wicks Estate has established itself as one of the most consistent and highly regarded producers of Sauvignon Blanc in the Adelaide Hills.

In what could be the best vintage of the last ten years, a wonderful growing season prevailed in 2015 and gave rise to a balanced crop of fruit with fine flavours and wonderful natural acidity. Warm days and cool nights were the norm, and vintage arrived slightly ahead of average. Harvest was staggered to enable a range of fruit ripeness and a full spectrum of fruit flavours.

Once in the winery, 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 12.6%  
TA 6.8  
pH 3.17  
R.S. 2.9 g/L

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