



www.wicksestate.com.au

2017 Sauvignon Blanc

ADELAIDE HILLS

VINEYARD

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.

After a wet winter and spring period, vine growth was relatively slow and resulted in quite a late vintage in general. Sauvignon Blanc ripened at a considerably slower pace than the previous few vintages, and when combined with good soil moisture levels, the fruit developed some really bright and lifted aromatic qualities. This extra time also permitted careful vineyard sampling, and we harvested our Sauvignon Blanc in a gradual block fashion over a 24 day period, maintaining the parcels separate until final blending. It came as no surprise that the ferments were also bright, pristine and exhibited lifted aromatics across a wide spectrum of fruit flavours. This, coupled with the adoption of numerous yeast strains, provided us with excellent blending components and a greater degree of complexity in our final blend.

WINEMAKING

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.

TASTING NOTES

COLOUR	Very pale lemon.
AROMA	Aromas of tropical fruits and attractive varietal flavours.
FLAVOUR	An elegant, lively palate finishing clean and crisp.

TECHNICAL DATA	Alcohol vol: 12.4%
	Total Acidity: 6.8 g/L
	pH: 3.33
	Residual Sugar: 1.7 g/L

CELLAR POTENTIAL	3 years.
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HAVE IT WITH ...

Asian cuisine.

