



www.wicksestate.com.au



2014 Sauvignon Blanc

ADELAIDE HILLS

VINEYARD

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 13th 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.

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.
CELLAR POTENTIAL	3 years.

HAVE IT WITH ...

Asian cuisine.