



## 2013 SAUVIGNON BLANC



### INTRODUCTION

Following on from a string of highly awarded releases, the 2013 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 2013 vintage was relatively warm and very dry, and the utmost care was taken to ensure the vines and indeed the fruit was nurtured throughout the growing season. Soil moisture levels were closely guarded as this is crucial in managing the canopies. We believe good canopy management is pivotal in maintaining the balance between tropical fruit flavours and the trademark varietal characters for which Sauvignon Blanc has gained its notoriety.

Coupled with an increase in demand, we have been able to cast our net wider and secure fruit from a small number of outstanding vineyards as well as our treasured home block of Sauvignon Blanc that still forms the heart of our blend. 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 final blending.

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  
Email: [info@wicksestate.com.au](mailto:info@wicksestate.com.au)

