



www.wicksestate.com.au



2016 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.

Following on from a string of great vintages, 2016 delivered us a well balanced crop of fruit with fine flavours and wonderful natural acidity. Very dry conditions prevailed during the ripening season though, with warm days and cool nights standard practice, and hence a condensed vintage arrived ahead of the long term average. Harvest was deliberately staggered across our blocks 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.

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: 12.9%
	Total Acidity: 6.7 g/L
	pH: 3.18
	Residual Sugar: 1.3 g/L

CELLAR POTENTIAL	3 years.
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HAVE IT WITH ...

Asian cuisine.