



2012 SAUVIGNON BLANC



INTRODUCTION

Following on from a string of highly awarded releases, the 2012 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 2012 vintage was a tale of two distinct periods, with the earlier warm and dry conditions contributing to racy fruit expression, whilst the later period tended towards mild conditions with adequate soil moisture generating vibrant varietal character. Coupled with an increase in demand, we have been able to cast our net wider and secure fruit from some outstanding vineyards as well as our treasured home block of Sauvignon Blanc that still forms the heart of our 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
Single Vineyard
Estate Grown

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 Stelvin Lux+ 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 6.79
pH 3.17
R.S. 2.7 g/L

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