



SAUVIGNON BLANC ADELAIDE HILLS 2023



VINTAGE CONDITIONS

The 2023 growing season began with average winter rainfall followed by a wet and cold spring resulting in variable fruit set and in turn below-average crop levels for most varieties. The remainder of the season was characterized by a cool, dry summer and cool autumn ripening period resulting in one of the latest seasons for more than 20 years. This allowed our Sauvignon Blanc fruit to ripen slowly and to develop intense fruit flavors and fresh, crunchy acid structure. Our Sauvignon Blanc was harvested in a gradual block fashion over a ten-day period, maintaining the parcels separately until final blending.

WINEMAKING

Each parcel of fruit was destemmed, crushed and chilled followed by gentle pressing with free run fractions maintained separately to highlight the individual characters of each block. A variety of selected yeast strains were used to build complexity in the final blend combined with cool tank fermentation temperatures to encourage the retention of fruit purity and aroma. After extensive blending trials, each component was chosen for the exceptional flavor profile it contributed to the blend.

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| VINTAGE: | 2023 |
| COLOUR: | Pale straw with green hues |
| AROMA: | The punchy, aromatic nose shows fresh gooseberries, guava and dried herbs |
| FLAVOUR: | Generous and fleshy, the palate shows red apple and lemon finishing with refreshing, slatey acidity |
| TECHNICAL: | 12.7% Alc Vol 6.8 g/L Acidity 3.30 pH 0.25 g/L Residual Sugar |
| DRINK WITH: | Spicy Thai green curry |
| CELLAR: | Drink now |



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