



Wignalls Sauvignon Blanc 2018

Winemakers Notes

Our 2018 Sauvignon Blanc shows a full spectrum of the primary fruit varietal characteristics of Albany's Cool Maritime Climate.

This is a reflection of the rain free, and moderately cool temperatures in 2018 which has led to outstanding vintage in the Great Southern for fresh varietal whites.

Cool ferments have retained the natural freshness and crispness of the fruit. The lees were stirred weekly (Batonnage) to gain mid weight complexity once in bottle.

Our Sauvignon Blanc shows intense overtones of passionfruit and tropical fruits such as feijoa, with an underlying cool climate varietal herbaceousness, derived from aromas of nettles, snow peas and fresh gooseberries.

Variety:	100% Sauvignon Blanc
Fruit Source:	100% Albany GI
Total Acidity:	5.9
Picking Dates:	from 14/03/18
Baume:	11.9 to 13.5 (4 picks)
Alcohol:	14.1%
pH:	3.30