



Wignalls Sauvignon Blanc 2009

Winemakers Notes

Our 2009 Sauvignon Blanc shows a full spectrum of the primary fruit varietal characteristics of Albany's Cool Maritime Climate. Overtones of tropical fruit, snow peas and feigoa.

2009 was an outstanding vintage in the Great Southern for fresh varietal whites, if not the best! 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 flavours of passionfruit, tropical fruits and more snow peas, with an underlying cool climate varietal herbaceousness.

Variety:	100% Sauvignon Blanc
Fruit Source:	100% Albany GI
Total Acidity:	6.0
Picking Dates:	from 16/03/09 (Late Season)
Baume:	11.4 to 12.8 (5 batches)
Alcohol:	13.5%
pH:	3.28