



Wignalls Sauvignon Blanc 2005

Winemakers Notes

The 2005 wine shows a full spectrum of the primary fruit varietal characteristics of Western Australian Cool Climate Sauvignon Blanc. This is a reflection of the long and cool season in 2005 which has led to outstanding vintage in the Great Southern. Cool ferments, along with barrel fermented Semillon, has retained the 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 and fresh gooseberries.

Wine Specifications

Variety:	95% Sauvignon Blanc, 5% Semillon
Picking Dates:	from 6/3/05
Fruit Source:	65% Albany, 35% Pemberton
Alcohol:	13%
Baume:	12
Total Acidity:	7.2