



Wignalls Sauvignon Blanc 2002

Winemakers Notes

The 2002 wine shows a full spectrum of the primary fruit varietal characteristics typical of Sauvignon Blanc. This is a reflection of the long cool Albany ripening season that was perfectly suited to this variety in 2002.

The winemaking was conducted to retain a maximum expression of this pure clean fruit. This was achieved through a long cool fermentation in stainless steel and a gentle cold period of settling or 'debouirage'.

The wine shows intense overtones of passionfruit and tropical fruits such as guava and pineapple with an underlying climate varietal herbaceousness, derived from aromas of nettles and fresh gooseberries.

Comments have been made as to the similarity in style of this 2002 wine to the wines of Sancerre. The palate is crisp, clean and refreshing.

Wine Specifications

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| Variety: | Sauvignon Blanc |
| Picking Dates: | 28/03/2002 & 14/04/2002 |
| Fruit Source: | Albany sub region of GREAT SOUTHERN |
| Alcohol: | 14.5% |
| Total Acidity: | 6.6 |
| pH: | 3.40 |