



Wignalls Sauvignon Blanc 2023

Winemakers Notes

Our 2023 Sauvignon Blanc shows a full spectrum of the primary fruit varietal characteristics of Albany's Cool Maritime Climate. Sav Blanc was driven by the appropriate ripeness of each individual block (4), and specific characters were significantly different for each block at Wignalls Albany vineyard.

This is a reflection of an extremely late budburst and mostly a rain free, and moderately warm temperatures experienced in 2023 which has led to fitting 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 snow pea and light citrus fruits and feijoa, with an underlying cool climate varietal herbaceousness, derived from aromas of nettles, snow peas, honey dew melon and fresh gooseberries.

Variety:	100% Sauvignon Blanc
Fruit Source:	100% Albany GI
Total Acidity:	6.2
Picking Dates:	from 17/03/23
Baume:	11.9 to 13.0 (5 picks)
Alcohol:	12.8%
pH:	3.32

SILVER MEDAL – Single Vineyard Wine Show 2023

SILVER MEDAL – Cowra Wine Show 2023

SILVER MEDAL – Perth Royal Show 2023

SILVER MEDAL – Hobart Royal Show 2023