



Wignalls Sauvignon Blanc 2007

Winemakers Notes

Our 2007 Sauvignon Blanc shows a full spectrum of the primary fruit varietal characteristics of Western Australia's Cool Climate.

This is a reflection of the rain free and moderate temperatures in 2007 which has led to outstanding vintage in the Great Southern for fresh varietal whites. Cool ferments 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.

Variety:	98% Sauvignon Blanc, 2% Semillon
Fruit Source:	100% Albany GI
Total Acidity:	6.2
Picking Dates:	from 06/03/07
Baume:	12.4 average
Alcohol:	13.5%
pH:	3.4