



2005 Sauvignon Blanc

The green tones and design of our Sauvignon Blanc label depict the majesty of the Andes and the abundant rainforests of southern Chile.



Description

Appearance : Pale straw to yellow.
Aromas : Citrus, gooseberries plus tropical fruit in the back.
Flavours : Crisp acidity, balanced with fruit and sweetness of alcohol. Light, refreshing body. Medium structure and finish.

Varietal Composition : 100% Sauvignon Blanc
Appellation : Central Valley
Trellis System : Vertical shoot positioning & Lyre
Soil Type : Loamy clay
Age of Vines : 3 - 15 years

Vinification Process

Harvest Date : Grapes were handpicked and selected on February, 2005.
Pressing : Destemmed fruit up to 0.8 bar
Cold Soaking : 6 hours
Yeast : VL3, B2000
Fermentation Temperature : Between 12° and 16° C
Settling : 70 NTU
Fining : Bentonite, Cassein, PVPP
Filtration : Earth, pad and sterile bottling

Ageing Process

In Stainless Steel Tanks : 100% of the blend was fermented and aged in stainless steel.
Ageing Potential : We suggest drinking within the vintage year.

Analysis

Alcohol : 12.7%
Residual Sugar : 1.9 gr/lt
Total Acidity : 5.85 gr/lt (as tartaric acid)
pH : 3.23
Cases Produced : 25,000

Serving Suggestions

Glassware : Riedel
Temperature : 10 - 11°C / 50° - 52° F

Winemaker's Comments

Sauvignon Blanc is as delicate as a wine could possibly be. Key aspects are the usual skin contact prior fermentation inside the press and cold temperatures during fermentation. The rest is just being careful, preserving what the grapes deliver and making sure those characteristics go straight into the bottle.