



SAUVIGNON BLANC 2008

In 1863 Luis and Isidora Goyenechea de Cousiño travelled to France to study the vineyards and cellars of Bordeaux. There they bought rooted cuttings of vines, including Sauvignon Blanc from Martillac in Graves. Macul and Buin

THE WINEMAKER'S VINTAGE NOTES

We hand-harvested the grapes within the anticipated dates and the result was a very generous Sauvignon blanc with an intense bouquet and well-balanced acidity.

WINEMAKING

The fruit was harvested with an average Brix of 24%. After being handselected, the fruit was whole cluster pressed. The must was slowly fermented in small stainless steel tanks at 13°C (55° F) for 26 days. To accentuate the variety's natural spicy component, two types of yeast were used (QA 23 and X16). Once fermented to dryness, the wine was fined, cold stabilized and aged in stainless steel for 3 months.

TASTING NOTES

This magnificent wine is a clean, brilliant pale yellow colour. Its bouquet surprises with its intensity and delightful citric and tropical notes, combined with a certain mineral touch. On the palate this wine feels lively, well-balanced and flavourful with a sparkling tone which enhances its complex and elegant flavours. French lemon peel and apricot feature in the aftertaste. This is a juicy wine with good acidity and a pleasantly complete body.

HARMONIES

A very versatile wine, ideal as an aperitif. Also an excellent accompaniment for prawn or abalone canapés, white fish ceviche, sea urchins, fried seafood pasties and all types of tempura.

TECHNICAL DATA

Varietal Composition: 100% Sauvignon Blanc

Total Acidity: 6 gr/l

pH: 3.1

Alcohol: 13.9%

Residual Sugar: 2.5 gr/l