

## SAUVIGNON GRIS 2006



Sauvignon Gris is rare in the New World. In the mid 19th Century when the Cousiño family imported European vine cuttings, several variants of the Sauvignon variety were obtained from the Graves district of Bordeaux. Recently, Cousiño's Sauvignon Gris has been verified as the true varietal, reference by noted ampelographer, Pierre Galet, as the certified varietal #917. Over time, Sauvignon Gris adapted superbly to the Maipo Valley and yields a wine with distinct aromatics of wildflowers and spicy fruits, but with decidedly fuller body and richer texture than its Sauvignon siblings.

### THE WINEMAKER'S VINTAGE NOTES

The 2006 harvest in the Alto-Maipo was late getting underway, but a warm spell arrived in March to provide a needed push for the white varieties. On average, Sauvignon Gris was harvested a week later than normal, but with outstanding fruit maturity and flavour profiles. Because the Sauvignon Gris clusters hung on the vine an extra week, the fruit achieved full physiological maturity. As a result, this year's Sauvignon Gris displays high-toned aromatics and concentrated fruit flavours.

Matías Rivera

### TASTING NOTES

Light straw coloured, this 2006 offers multi-faceted aromas of white peach and tangerine fruit along with subtle floralhoney-suckle scents and hints of ginger and anise. Medium-full bodied with a rich and smooth texture, it offers similar spicy character with more tropical fruit and hazelnut flavours coming through in the finish. A combination of spicy fruit and unusual silky texture makes it a fine choice to pair with a wide range of well-seasoned poultry, pork and veal dishes.

### WINEMAKING

The 2006 Sauvignon Gris fruit was fully mature at an average Brix of 24.5. Approximately 70% of the fruit was whole cluster pressed, and the remainder was crushed and destemmed. To accentuate the variety's natural spicy component, a special yeast culture known as QA #23, was chosen and the juice was cold fermented at 12.5-14°C (54-57°F) for 25-28 days. After being cold stabilized, the wine was aged for three months. Before being bottled, it was given a polish filtration.

### THE ALTO MAIPO

Cousiño's vineyards are located in the Alto-Maipo, the area of the Maipo Valley closest to the Andes where certain sites benefit from the "Andes Effect". This refers to the cooling mountain air that descends during the evenings to create a wide range in daily temperature. Typically, during the growing season the daytime high of 32°C (90°F) will see the evening temperature drop to 10°C (50°F). For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

### TECHNICAL DATA

**Varietal Composition:**  
100% Sauvignon Gris

**Appellation:**  
100% Maipo Valley  
55% Macul Estate  
45% Buin Estate

**Total Acidity:** 5.7 gr/L

**pH:** 3.22

**Alcohol:** 14.1 %

**Residual sugar:** 3.8 g/L