

SAUVIGNON GRIS 2007



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 2007 harvest was an early ripener. All varieties reached their ripeness –in average- a week before expected. From the very beginning, this year's harvest presented a drop in the yields in almost all varieties, which was compensated by a great balance between concentration, alcohol and a vibrating acidity in the fruit. The white wines got excellent results.

WINEMAKING

At the moment of the harvest, the Sauvignon Gris fruit was fully mature, with an average Brix of 24%. The fruit was whole cluster pressed 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 13°C (55°F) for 27 days. After being cold stabilized, the wine was aged for 3 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.

TASTING NOTES

Lightly straw coloured, the nose of this Sauvignon Gris 2007 stands out for its notes of white peach and mandarin, with touches of ginger. Medium bodied, it has a full, unctuous texture and a spicy character with tropical fruits. There is a balanced combination of fruit with a silky texture.

HARMONIES

The combination of fruitiness and a silky texture makes this wine a fine option for swordfish, Chinese food, cold entrées with cold meats, pink clams, smoked salmon, drum and a wide range of poultry dishes.

TECHNICAL DATA

Varietal Composition: 100% Sauvignon Gris

Appellation: 100% Maipo Valley
50% Macul Estate
50% Buin Estate

Total Acidity: 5.7 gr/L

pH: 3.22

Alcohol: 14%

Residual sugar: 2.8 g/L