



Casas del Bosque Pequeñas Producciones Sauvignon Blanc 2017

Wine Maker: Meinard Bloem
Appellation: Casablanca Valley
Varietal: Sauvignon Blanc
Yields per Acre: 1.5 tons/acre
Wood treatment: Stainless Steel Tanks/ French oak barrels



UPC#: 697412000560

Alcohol: 13.5%

pH: 3.27

Total Acidity: 5.8 g/L

Residual Sugar: 2.34 g/L

Volatile Acidity: 0.48 g/l

Viticultural Practices: All fruit was harvested from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a mixture of two clones (80% clone 242 from the "Cantera" and 20% clone 107 from the "Trampa" blocks) from hillsides plantings on decomposed granite from the Jurassic (140 -190 million years) with a thin topsoil of red clay, rich in iron. The blocks used in this blend were cropped at an average of 3.7 tonnes per hectare (1.5 tons per acre).

Harvest was carried out nocturnally on the 20th of March, 2017.

On arrival at the winery all grapes were first destemmed and crushed to stainless steel tanks (via a chiller in order to drop the temperature to between 0 and -2°C or 28-32°F) where they were then left to cold soak for 7 days. Following this time the free-run juice was drained by gravity from the tanks. The remaining skins and juice were then dug out and gently squeezed using pneumatic presses in order to separate light from hard pressings. The resulting juices were left to cold settle (at 10°C/50°F) for 1 day, following which time they were racked to 4th and 5th use French oak barrels. The juice fermented spontaneously, and temperatures peaked at 23°C (73F). After the completion of fermentation the wines were left on gross lees for six weeks before being blended, cold stabilized, filtered and bottled.

Tasting Notes: Silver-white in the glass with hints of green and gold around the rim. On the nose, crunchy pink grapefruit and asparagus appear, accompanied by quince and notes of flint. The mid-palate is weighty, and tinged with tangerine and mirabelle. The acidity gives the simultaneous feeling of power with levity. Laced throughout the focused, mouthwatering finish are brie rind, freshly cut grass and sea salt.

Winemaker Notes: A richly textured, more overtly gastronomic style of Sauvignon. Heady notes of ginger, white pepper and grapefruit dominate on the nose. In the mouth a layered flavour profile kicks-off with an attack of nectarine and white peach leading to a smokey, mineral finish with just a hint of rock salt.

Score(s): 93 pts Tim Atkin