



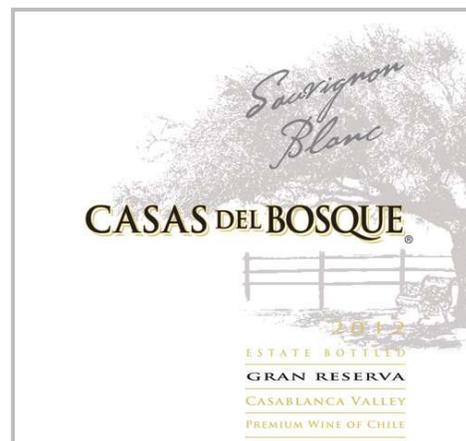
# Casas del Bosque

## Gran Reserva Sauvignon Blanc 2012

**Wine Maker:** Grant Phelps  
**Appellation:** Casablanca Valley  
**Varietal:** Sauvignon Blanc  
**Yields per Acre:** 2.4 tons/acre  
**Wood treatment:** 100% French Oak & Stainless steel tanks  
**Length of barrel maturation:** 2 months

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**Alcohol:** 13.8%  
**pH:** 3.24  
**Total Acidity:** 6.3 g/L  
**Residual Sugar:** 2.2 g/L  
**Volatile Acidity:** 0.39g/L



**UPC#:** 697412000294

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**Viticultural Practices:** 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 4°C or 39°F) where they were then left to cold soak for 74 hours. 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 then left to cold settle (at 10°C/50°F) for 4 days following which time 26% of the blend was racked to stainless steel tanks, inoculated with selected yeasts and ultra-cool fermented (reaching temperatures as low as 6.5°C/44°F at the peak of the fermentation). Following fermentation this component was aged for 2 months on gross lees (without stirring) before blending.

The remaining 74% of the blend was fermented with selected yeasts in 2nd and 3rd use French oak barrels with temperatures peaking at 22°C/72°F. Post fermentation the barrels were stirred weekly in order to encourage lees break-down and the subsequent pick-up of “yeasty” characters in the wine. After two months the barrel component was blended with the tank fermented component, cold stabilised, filtered and bottled.

**Vineyard :** All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of two different clones of Sauvignon Blanc (64% clone 107 and 36% clone 242) from 9 year old vines. Sourced from hillside blocks planted on a red clay mixed with decomposed granite. The blocks used in this blend were cropped at an average of 6.5 tonnes per hectare (2.6 t/acre).

**Harvest :** The grapes were carefully machine harvested at night, with an ambient temperature of between 6 and 10°C (43 to 50°F) between March 9th and March 23rd, 2012.

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**Wine Makers Notes:** Aromas of grapefruit, smoke and flint dominate on the nose with just a hint of sea air. In the mouth guava and kiwi is backed up by just a touch of passionfruit. A bright, zesty acidity imparts excellent structure and length.