



# Casas de Bosque

## Reserva Sauvignon Blanc 2014

**Winemaker:** Grant Phelps  
**Appellation:** Casablanca Valley  
**Varietal:** Sauvignon Blanc  
**Yields per Acre:** 3.4 tons/acre  
**Wood treatment:** 100% French Oak.  
**Length of barrel maturation:** 6 months

---

**Alcohol %:** 13.5  
**pH:** 3.37  
**Total Acid:** 7.0 g/l  
**Residual Sugar:** 2.0 g/l



**UPC#:**697412000027

---

**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 5°C or 41°F) where they were then left to cold soak for 64 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 93% 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 7% of the blend was fermented with selected yeasts in 4th and 5th 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 thus enhance the texture or mouth-feel in the wine. After two months the barrel component was blended with the tank fermented component, cold stabilised, filtered and bottled.

---

**Winemakers Notes:** On the nose intense notes of key lime, grapefruit and fresh ginger dominate with just a hint of salinity. In the mouth, bright flavours of ginger and citrus zest give way to a tight mineral backbone and rapier-like acidity.

---