

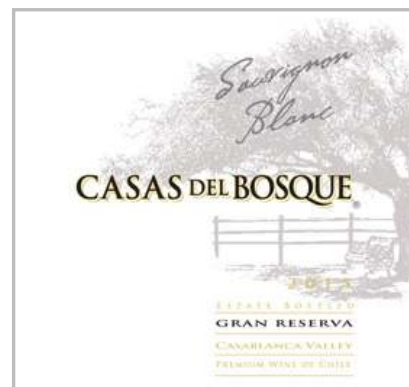


Casas del Bosque

Gran Reserva Sauvignon Blanc 2015

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

Alcohol: 14%
pH: 3.24
Total Acidity: 6.3 g/L
Residual Sugar: 2.2 g/L
Volatile Acidity: 0.39g/L



UPC#: 697412000294

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).

Winemakers 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.

Score(s): 92 pts Descorchados 2016

91 pts James Suckling - A fresh and clean white with sliced grapefruit, melon and lemon aromas and flavors. Full-bodied and fruity. Minerally. Serious sauvignon blanc. Drink now.