

LATE HARVEST

Colchagua Valley, Chile

LATE HARVEST 2008

Bright yellow color. With aromas of melon, quince and papaya, it is sweet yet well balanced with lingering fresh acidity and notes of spices and toffee. Best served chilled.



VARIETAL COMPOSITION: 100% SAUVIGNON BLANC

Harvest

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|-------------------|-------------------|
| Harvest: | By hand |
| Vintage: | June, 2008 |
| Appellation: | Colchagua Valley |
| Age of the vines: | 14 years |
| Yield: | 3.8 tons per acre |
| Production: | 900 cases - 375ml |

Vinification

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|---------------|------------------------|
| Fermentation: | 13-16°C, 30 days |
| Malolactic: | Yes |
| Aging: | 6 months in French oak |

Technical Information

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|-------------------------|----------|
| Alcohol: | 12.5% |
| Total Acidity: | 7.5 g/l |
| Volatile Acidity: | 0.83 g/l |
| pH: | 3.26 |
| Residual Sugar: | 95 g/l |
| Free SO ₂ : | 15 mg/l |
| Total SO ₂ : | 293 mg/l |