

# LATE HARVEST

Colchagua Valley, Chile

LATE HARVEST 2010

Melon, quince and papaya. Sweet yet well balanced with lingering fresh acidity and notes of spices and toffee. Best served chilled.



**VARIETAL COMPOSITION:** 100% SAUVIGNON BLANC

## Harvest

Harvest:	By hand
Vintage:	June, 2010
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	4 tons per acre
Production:	900 cases - 375ml

## Vinification

Fermentation:	13-16°C, 28 days
Malolactic:	No
Aging:	6 months in French oak

## Technical Information

Alcohol:	12.0%
Total Acidity:	7.1 g/l
Volatile Acidity:	0.98 g/l
pH:	3.20
Residual Sugar:	87 g/l
Free SO <sub>2</sub> :	30 mg/l
Total SO <sub>2</sub> :	220 mg/l