



Semillon Late Harvest 2003

VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Semillón blocks with an average age of 30 to 40 years.

Soil: Free draining loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 2.899 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Semillón 100%

Harvest: The fruit was hand harvested at 33,5°Brix on June 16th, 2003.

Winemaking Techniques: The grapes were crushed and destemmed to the press via a must-chiller. The must was then given 2 hours of skin contact (at 8°C to 10°C) in order to extract the aromas and flavours contained in the skin. Following this the must was drained and cool fermentation (at 11-14°C) in stainless tanks with selected yeasts. After fermentation the blend was briefly aged in oak barrels before being cold and protein stabilised and then filtered and bottled.

Oak: 3 months in third and fourth use French barrels.

LABORATORY ANALYSIS

Alcohol:	13.4 %vol.
pH:	3.30
Titratable Acidity:	6.4 g/L
Residual Sugar:	108 g/L
Volatile Acidity:	0.41 g/L

TASTING NOTES

A dessert wine made in classic "new world" style where the fruit is the star. Light golden in colour this seductive wine reveals a complex nose of pineapple, almond and spiced apple over a flavour profile of butterscotch and honeysuckle. A bright zesty acidity imparts excellent structure and length leading to an elegant mineral finish.

CELLARING POTENTIAL Ready to drink now or cellar for up to 5 years.

OUR SOMMELIER RECOMMENDS Ideal as an aperitif or enjoy with foie gras, selected cheeses or fruit salads and sorbets.

FAMILY OWNED SINCE 1935