



VIU MANENT

SAUVIGNON BLANC 2007



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from vines with an average age of 15 years.

Soil: Free draining, alluvial 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 3,600 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaves were removed from the inside of the canopy in mid January in order to increase ventilation in the fruit zone without increasing bunch exposure.

WINEMAKING

Grape variety: Sauvignon Blanc 100%

Harvest: Machine harvested from 22nd of February and 27th of February 2007. All harvesting was carried out at night in order to keep fruit temperature to a minimum and thus minimise the potential for juice oxidation.

Winemaking Techniques: The grapes were initially crushed to a maceration tank and held at 8°C for 24 hours in order to enhance the extraction of aromas and flavours from the skin. The juice was then drained and cold settled for three days followed by racking and cool fermentation (at 9-13°C) in stainless steel tanks with selected yeasts. Following this the wine was matured on gross lees for 1 month before the blend was assembled, cold and protein stabilised and then filtered and bottled.

Oak: None.

LABORATORY ANALYSIS

Alcohol:	12.7	%vol.
pH:	3.15	
Titrateable Acidity:	7.0	g/L
Residual Sugar:	2.4	g/L
Volatile Acidity:	0.35	g/L

TASTING NOTES

Intense notes of lime and grapefruit dominate on the nose leading to pure flavours of nectarine and green apple in the mouth. A bright, zesty acidity imparts excellent structure and length.

CELLARING POTENTIAL

Ready to drink now.

OUR SOMMELIER RECOMMENDS

Ideal on it's own as an aperitif or enjoy with fresh seafood, salads or sushi. Serving temperature: 11 to 13°C