



Noble Semillon 2008 – Botrytis Selection

VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Semillon blocks with an average age of 50 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 2,900 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning summer.

WINEMAKING

Grape variety: Semillon 100%

Harvest: The fruit was hand harvested at 38° Brix and a 90% of noble rot (*Botrytis cinerea*) on the 15th – 16th of May 2008.

Winemaking Techniques: After pressing the juice was cold settled for 48 hours followed by fermentation in both stainless steel and oak barrels with selected yeasts. After fermentation the blend was aged for 5 months in oak barrels before being cold and protein stabilized, filtered and bottled.

Oak: 5 months in second and third use French oak barrels.

LABORATORY ANALYSIS

Alcohol:	11.80 %vol.
pH:	3.25
Titrateable Acidity:	6.10 g/L
Residual Sugar:	173.00 g/L
Volatile Acidity:	0.76 g/L

TASTING NOTES

Light golden in colour this seductive wine reveals a complex nose of pineapple, papaya and spiced apple. In the mouth notes of apricot, honey and walnut combine effortlessly with a bright zesty acidity to give excellent structure and length.

CELLARING POTENTIAL Ready to drink now or cellar for up to 10 years.

OUR SOMMELIER RECOMMENDS Ideal on its own as an aperitif or enjoy with mature white cheeses, such as brie or camembert, or foie gras. Also enjoy with desserts such as baked pears in caramel and walnuts.

Serving temperature: 11 to 13°C

FAMILY OWNED SINCE 1935