



NOBLE SEMILLÓN 2015 - BOTRYTIS SELECTION

VITICULTURE

Vineyard: the grapes for this wine come from our vineyards at the San Carlos Fundo near Cunaco in the Colchagua Valley. The blocks were planted more than 100 years ago.

Soils: Of alluvial origin with a sandy clay texture. The soil is deep, extraordinarily porous, and has very good ability to administer water to the plants throughout the year.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones, but not the Entre Cordilleras area (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines.

Vineyard Management: The vines are planted to a density of 2,900 plants/hectare, trellised to low vertical shoot position and cane or double guyot pruned. Shoots are trimmed in the spring and early summer, and leaves are manually pulled in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 96% Semillon, 4% Viognier

Harvest: The grapes for this wine were hand picked on June 4–8 with 34.8° Brix and more than 96% botrytis.

Vinification Techniques: The grapes were whole cluster pressed, and the must was decanted for 48 hours prior to fermentation in stainless steel tanks with yeasts that were selected especially for this type of wine. The new wine was aged in used oak barrels that contributed to the evolution, but no oaky characteristics, and was later stabilized and filtered prior to bottling.

Oak: 12 months in French oak barrels of various prior uses.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.22

Total Acidity: 6.43 g/L

Residual Sugar: 123 g/L

Volatile Acidity: 0.84 g/L

TASTING NOTES

This interesting late harvest Semillon presents an intense yellow color. The nose is very complex and expressive with notes that recall honey, stone fruits, and flowers with subtle citrus notes. The palate is lush, delicate, complex, and expressive with acidity that lends very pleasing balance and harmony.

CELLARING POTENTIAL

Drink now or cellar up to 6 years.