



VIU MANENT

SAUVIGNON BLANC SECRETO 2008



VITICULTURE

Vineyard: Sourced from a contract vineyard, in the lower Casablanca Valley. Harvested from vines with an average age of 8 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 450 mm, concentrated in the winter months. Summers are dry with moderately warm days (with a maximum temperature of 25°C) and cool nights. Temperatures are moderated by the presence of morning fogs and sea breezes from the Pacific Ocean.

Vineyard Management: Planting density of 3,500 vines/hectare, trained to a vertical shoot positioned canopy system and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer. The vines were managed with minimal leaf plucking in order to maintain the fruit with maximum shade and therefore maximum retention of fresh green fruit flavors and natural acidity.

WINEMAKING

Grape variety: Sauvignon Blanc 85% and 15% other undisclosed varieties.

Harvest: The fruit was hand harvested between the 20 - 25th, of March 2008.

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 2 months before the blend was assembled, cold and protein stabilised and then filtered and bottled.

Oak: No oak

LABORATORY ANALYSIS

| | | |
|----------------------|------|------|
| Alcohol: | 13.7 | %vol |
| pH: | 3.25 | |
| Titrateable Acidity: | 6.0 | g/L |
| Residual Sugar: | 2.1 | g/L |
| Volatile Acidity: | 0.43 | g/L |

TASTING NOTES Intensely mineral, smokey notes dominate on the nose backed up by vibrant nectarine and white peach. In the mouth more exotic fruit such as guava and passionfruit dominate leading to a flinty finish. A bright, zesty acidity imparts excellent structure and length.

CELLARING POTENTIAL Ready to drink now.

OUR SOMMELIER RECOMMENDS Enjoy with black bordered south pacific oysters and lime or with a South Pacific Pomfret Ceviche . Also delicious with capresse salad.

Serving temperature: 11 to 13°C.