



## SAUVIGNON BLANC 2010

### COMPOSITION

- Sauvignon Blanc 100%

### ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

### HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 10<sup>th</sup> to 15<sup>th</sup>
- Yield 6 tons/hectare
- Harvest method Hand picked

### WINEMAKING

- Destemming 100 %
- Fermentation period 7 days
- Fermented in French oak barrels, un-toasted
- Aging 4 months French oak barrel un-toasted

### TASTING NOTES

Our Bill Limited Edition Sauvignon from Casablanca's finest grapes has a golden color with elegant green hints. An olfactory pleasure - fresh and elegant on the nose - yielding green (chili) and citric aromas, peach skin, and a light wood and herbal touch. This wine is creamy, acidic, well structured with a refined, sophisticated finish.

### CHEMICAL ANALYSIS

- Alcohol 12.5% by volume
- pH 3.37
- Total acidity 5.90 g/L expressed in Tartaric acid
- Residual sugar 1.90 g/L

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