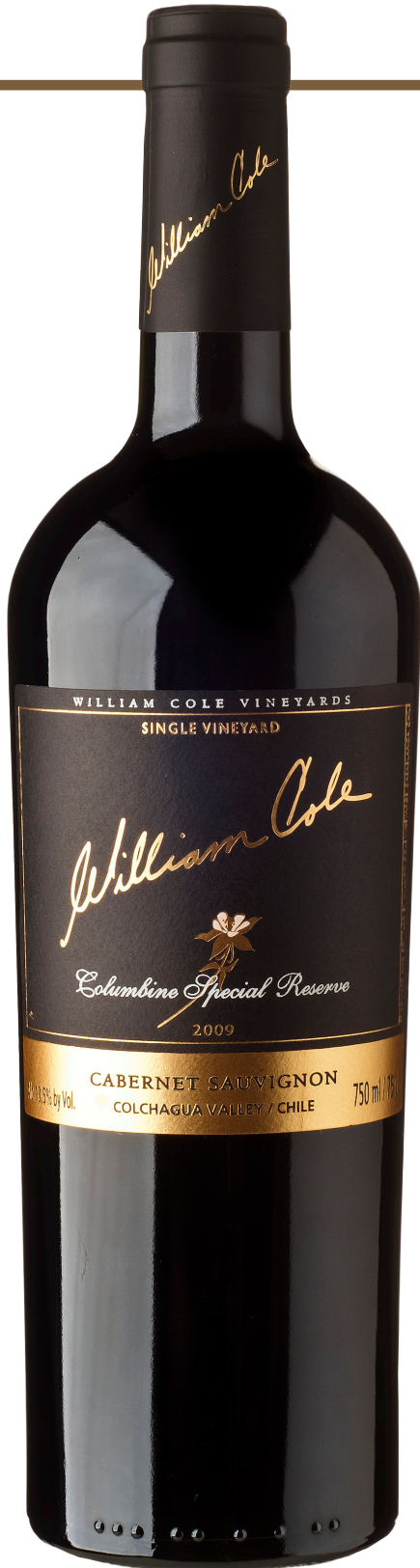




Columbine Special Reserve



CABERNET SAUVIGNON 2009

COMPOSITION

- ▣ Cabernet Sauvignon 100%

HARVEST INFORMATION

- ▣ Origin Colchagua Valley
- ▣ Date April 22nd
- ▣ Yield 8 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 8 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 12 months in French oak barrel

TASTING NOTES

This wine has an intense ruby red color. The nose reveals spicy aromas mixed with Sylvester fruits. On the palate we discover black fruits, such as blackberries, blueberries and a touch of black cherries. This is an elegant full-bodied wine with round tannins and perfectly suited for cellar aging.

CHEMICAL ANALYSIS

- ▣ Alcohol 14.0% by volume
- ▣ pH 3.22
- ▣ Total acidity 6.20 g/L expressed in Tartaric acid
- ▣ Residual sugar 2.80 g/L

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