



## Columbine Special Reserve



### PINOT NOIR 2009

#### COMPOSITION

- Pinot Noir 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 15<sup>th</sup>
- Yield 8 tons/hectare
- Harvest method Hand picked

#### WINEMAKING

- Destemming 100 %
- Fermentation period 14 days
- Fermented in Stainless steel tanks
- Aging 6 months in French oak barrel

#### TASTING NOTES

Light ruby red in color with purple hues on the edge. On the nose, the wine presents notes of cherry and rosemary and rhubarb. A light bodied wine with flavors of cherries and mature raspberry. Sweet and silky tannins on the finish, with excellent persistence.

#### CHEMICAL ANALYSIS

- Alcohol 14% by volume
- pH 3.59
- Total acidity 5.0 g/L expressed in Tartaric acid
- Residual sugar 2.9 g/L