





Columbine Special Reserve

SAUVIGNON BLANC 2011

COMPOSITION

- ▣ Sauvignon Blanc 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important to the production of high quality wines.

HARVEST INFORMATION

- | | |
|------------------|--|
| ▣ Origin | Casablanca Valley |
| ▣ Date | April 10 st to 15 th |
| ▣ Yield | 10 tons/hectare |
| ▣ Harvest method | Hand picked |

WINEMAKING

- | | |
|-----------------------|-----------------------|
| ▣ Destemming | 100 % |
| ▣ Fermentation period | 20 days |
| ▣ Fermented in | Stainless steel tanks |
| ▣ Aging | No |

TASTING NOTES

This wine has a luminous green color and distinguished aromas of fresh asparagus, peppers, grapefruit and lemon. Rich mineral notes are present on the nose and mouth. This balanced wine offers a long elegant finish with citric notes and ample acidity accentuated.

CHEMICAL ANALYSIS

- | | |
|------------------|-------------------------------------|
| ▣ Alcohol | 12.80% by volume |
| ▣ pH | 3.40 |
| ▣ Total acidity | 6.70 g/L expressed in Tartaric acid |
| ▣ Residual sugar | 2.50 g/L |