

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 10st to 15th
 Yield 10 tons/hectare
 Harvest method Hand picked

WINEMAKING

Destemming
 Fermentation period
 Gays
 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.

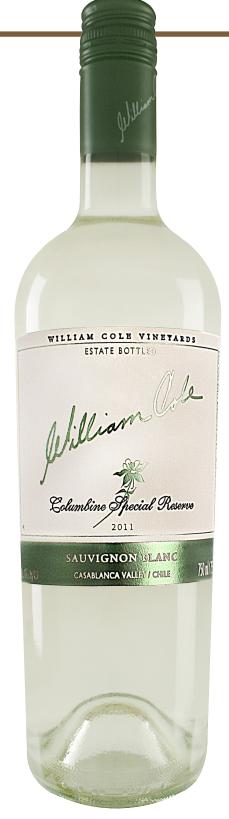
CHEMICAL ANALYSIS

□ Alcohol 12.80% by volume

□ pH 3.40

□ Total acidity 6.70 g/L expressed in Tartaric acid

□ Residual sugar 2.50 g/L



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