Columbine Special Reserve

CHARDONNAY 2010

COMPOSITION

- Chardonnay 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	March 27th - 28th
Yield	8 tons/hectare
Harvest method	Hand picked

WINEMAKING

Destemming	100 %
Fermentation period	10 days
Fermented in	French oak barrel medium toasted
Aging	10 months French oak barrel

TASTING NOTES

Our Chardonnay Special Reserve has a lush golden yellow color. Fresh and delicate aromas are present such us pineapple, tropical fruits, and a light touch of vanilla, butter and minerality. On the palate this estate-bottled wine is fresh and medium bodied. A distinct acidity and balanced alcohol level allow an elegant, sophisticated finish

CHEMICAL ANALYSIS

Alcohol	13.3% by volume
pH	3.50
Total acidity	6.10 g/L expressed in Tartaric acid
Residual sugar	1.00 g/L

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