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## *Winemaker's Special Reserve*

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CABERNET SAUVIGNON/MERLOT/CARMENERE 2009

### COMPOSITION

- Cabernet Sauvignon 50%
- Merlot 25%
- Carmenere 25%

### HARVEST INFORMATION

- Date April 23<sup>nd</sup> to 30<sup>th</sup>
- Yield 8 tons/hectare
- Harvest method Hand picked

### WINEMAKING

- Destemming 100 %
- Fermentation period 10 days
- Fermented in Stainless steel tanks
- Aging 12 months in French oak barrel

### TASTING NOTES

Winemakers Reserve has a deep and intense purple color. In the nose, we discover aromas of mature red fruits, blackberries, with a touch of butter, tobacco and cocoa powder.

The palate is full bodied, silky, with sharp acidity and soft and round tannins.

This original Chilean wine is a unique blend of 3 noble grapes, delightful to drink.

### CHEMICAL ANALYSIS

- Alcohol 14.1% by volume
- pH 3.33
- Total acidity 6.10 g/L expressed in Tartaric acid
- Residual sugar 2.80 g/L

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