

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Sauvignon Blanc

ESTATE SERIES

2014

Appellation:	Aconcagua
Vineyard:	Manzanar
Composition:	100% Sauvignon Blanc
Alcohol:	13°
pH:	3,18
Total Acidity:	6,55 g/l (in tartaric acid)
Residual Sugar:	2,5 g/l



VINEYARD

The grapes for our Estate Series Sauvignon Blanc 2014 come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 metres above sea level. Given their proximity to the sea, these vineyards show a heat summation of just 1,191 Degree Days during the growing season and an average January temperature of 18.7°C, all ideal characteristics for growing cool-climate varieties such as Sauvignon Blanc. The vineyards were planted with clones 1, 107, 376 and 242; they are all drip-irrigated and trained to the vertical shoot position. The soils have a thin 40–80 cm deep layer of loamy soil placed over a stratum of clay and metamorphic rock (schist).

Climate: rainfall is limited to the winter months, while summer days are fresh, with morning fogs and fresh afternoon breezes.

Soil: A thin loamy textured layer, placed on a base of clay and metamorphic slate (schist), is responsible for the mineral notes present in the wines that were grown in these vineyards.

HARVEST NOTES

Harvest date: from March 15 to 30

Historic averages:

- Heat Summation (October-April): 1,191 Degree Days
- Average Temperature (October-April): 16.5°C
- Temperature Oscillation (October-April): 13.8°C
- Annual rainfall: 354 mm

The 2013-2014 season was moderately warm, and showed somewhat lower yields. In February, the average maximum was of 25.5°C, slightly inferior to the preceding two years, which reached an average of 27.5°C. This allowed for a slow ripening process and moderate alcohol contents in the wines. During spring of 2013, flowering and setting occurred in time for Chardonnay and Pinot Noir, but Sauvignon Blanc had a delay of 15 days. Compared to the previous season, rainfall was less, which favoured the health of the grapes. In February and March the minimum temperatures were much lower than the historic averages, favouring high acidities and aromatic compounds in the grapes. The heat summation was of 1,252 GDD, slightly higher than in the previous year (1,196 GDD), but closer to the historic average (1,276 GDD).

>>

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Sauvignon Blanc

ESTATE SERIES

2014

VINIFICATION

Grapes were picked by hand and taken to the winery where they were carefully destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12°-14°C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

WINEMAKER'S COMMENTS

Our 2014 Estate Series Sauvignon Blanc displays a pale yellow colour with greenish hues. With a surprising aromatic intensity on the nose, it shows citric notes, aromas of tropical fruits such as passion fruit, and subtle hints of tomato leaves and green chili peppers. It feels of medium volume and balanced acidity on the palate, with a persistent ending that is highlighted by the agreeable freshness of its acidity.