

# ERRAZURIZ

FAMILY WINES SINCE 1870

# Sauvignon Blanc

LATE HARVEST

# 2012

<b>Denomination of origin:</b>	Casablanca
<b>Vineyard:</b>	La Escultura
<b>Composition:</b>	88% Sauvignon Blanc 5% Viognier 7% Gewurztraminer
<b>Alcohol:</b>	12° GL
<b>pH:</b>	3.23
<b>Total Acidity:</b>	6.21 g/l (tartaric acid)
<b>Residual Sugar:</b>	92 g/l



## VINEYARD

The grapes that go into our 2012 Late Harvest Sauvignon Blanc come from vines planted in 1992 at our La Escultura Vineyard, which has sandy-loam soils with a high percentage of stones, which results in low vigour potential in the vineyard. The property is located in the Casablanca Valley, just a short distance from the Pacific Ocean, which provides a coastal influence that moderates temperatures during the ripening period. The cool ocean breezes allow the grapes to ripen uniformly and gradually, which helps conserve the aromas and flavours in the grapes and ensures good acidity levels.

**Climate:** Rainy winters and moderately warm summer days with morning fog and afternoon breezes.

**Soil:**  
Sandy-loam texture with low vigour potential

## VINTAGE NOTES

Harvest Date: June 2–15.

**Historic Averages:**  
Heat Summation (October–April): 1,373 Degree Days  
Average Temperature (October–April): 16.5°C  
Daily Temperature Oscillation (Oct–April): 17.9C  
Annual Precipitation: 21.8 mm

The 2011–2012 season was warm, and in November, December, and January both the average minimum and maximum temperatures were higher than those of the historic average. The season's heat summation was 1,373 Degree Days (DD), 97 DD more than in the 2010–2011 season.

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## VINIFICATION

The grapes were picked very late in the season with a significant percentage intentionally affected by the *Botrytis cinerea* fungus, also known as noble rot, which concentrates the sugars, acidity levels, and flavours. Noble rot is only produced under specific climatic conditions. The weather must be humid for the fungus to grow, and it must be hot to dehydrate the grapes and stop their development.

The bunches were hand picked and carefully inspected to select only those with the proper amount of noble rot. The selected grapes were then whole-cluster pressed, and 80% of the must obtained was fermented in stainless steel tanks at 15°–17°C. The remaining must was fermented in second-use French oak barrels at 16°–22°C, and this portion contributes tremendous texture and volume to the final blend.

The fermentation process for late harvest wines is slow due to the increased concentration in the initial must. The final alcohol level in this wine was just 12–12.5%, and the residual sugar is a very high 92 g/L. Once fermentation was complete, 40% of the wine was aged for 7 months in French oak barrels of varying uses.

The portion of Sauvignon Blanc in this blend contributes citrus fruit characteristics, the Gewürztraminer lends a lush texture and delicate floral notes, and the Viognier adds sweet notes of apricot, honey, and spices that impart complexity to the final wine.

## WINEMAKER'S COMMENTS

Our 2012 Errázuriz Late Harvest is a golden-hued bright straw yellow in colour. On the nose, aromas of citrus, candied apricots, and quince intermingle with subtle notes of white flowers and nuts. The palate is smooth and unctuous with enough acidity to impart freshness that runs through its persistent finish. This is an elegant and subtle wine that promises long life in the bottle.