



Sauvignon Blanc

LATE HARVEST

2011

Appellation:	Casablanca
Vineyard:	La Escultura
Composition:	85% Sauvignon Blanc 10% Viognier 5% Gewürztraminer
Alcohol:	12.5° GL
pH:	3.45
Total Acidity:	6.75 g/l (tartaric acid)
Residual Sugar:	122.6 g/l



VINEYARD

The grapes that go into our 2011 Late Harvest Sauvignon Blanc come from vines planted in 1992 at the La Escultura Vineyard. The soils are sandy-loam with a high percentage of stones that reduce the vineyard's potential for plant vigour. The property is located in the Casablanca Valley, just a few kilometres from the Pacific Ocean, whose coastal influence moderates the temperatures during the ripening season. The cool sea breezes allow the grapes to ripen slowly and evenly, which not only helps conserve the aromas and flavours of the fruit, but also ensures good levels of acidity.

Climate: Rainy winters and moderately warm summer days with morning fog and cool breezes in the afternoon.

Soil: Fine clay-loam textures with low vigour potential.

HARVEST NOTES

Harvest Date: June 10–15

Historic Averages:

- Heat Summation (October-April): 1,320 Degree Days
- Average Temperature (October-April): 16.5°C
- Diurnal Temperature Oscillation (October-April): 17.9°C
- Annual Precipitation: 296 mm

Average temperatures at La Escultura were slightly higher than they were during the previous season and above the average of the past three years. The decrease in production observed in some varieties was primarily due to poor bud induction during the previous spring (2010) as a result of the low temperatures recorded in November 2009. This combined with a cold spring in 2010 that affected the differentiation of buds and fruit set produced lighter bunches with fewer berries.

With respect to the quality of the grapes this season, the challenge was in not waiting too long for the slow and rather uneven phenolic maturation before harvesting in order to prevent high alcohol levels and being careful to quickly press the grapes as soon as they arrived in the cellar to prevent any astringency that could result from contact between the must and the skins.

>>



Sauvignon Blanc

LATE HARVEST

2011

VINIFICATION

This wine was made with grapes picked very late in the season and with a significant percentage of “noble rot,” which develops when the *Botrytis cinerea* fungus appears during periods of alternating humidity and heat. This condition concentrates the sugars, acids, and flavours in the grapes to create a pleasing character that recalls honey, raisins, and dried apricots. Noble rot is only produced under specific climatic conditions; humidity must be present for the fungus to grow, followed by heat, which dehydrates the grapes and stops their development.

The grapes were hand picked after carefully selecting only the most appropriate bunches in accordance with the degree of noble rot developed. The fruit was then whole-cluster pressed, and 80% was fermented in stainless steel tanks at temperatures that fluctuated between 15° and 17°C. The remaining must was fermented in second-use French oak barrels at 16°–22°C. This portion contributes tremendous texture and volume on the palate.

The fermentation process takes place slowly, and because the initial must is very concentrated, the wine reaches an alcohol level of 12.5° while still conserving its very high residual sugar content, which in this case is 110 g/L.

The portion of Sauvignon Blanc in this blend contributes citrus and stone fruit character, while the Gewürztraminer lends a lush mouthfeel and delicate floral notes, as does the Viognier, which provides additional complexity to the finished wine. Following fermentation, approximately 40% of the wine was aged in French oak barrels of various uses for a period of 7 months.

WINEMAKER'S COMMENTS

Our Errazuriz Late Harvest is very fresh with a shimmering silvery-yellow colour. The nose features citrus notes and ripe fruits such as apricot and raisins as well as subtle citrus flower notes. The smooth-textured and creamy palate shows great balance between the sweetness characteristic of this type of wine and vibrant acidity. With lingering persistence and very good acidity, this wine will age wonderfully in the bottle.