

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Sauvignon Blanc

LATE HARVEST

2013

Denomination of origin:	Casablanca
Vineyard:	La Escultura
Composition:	86% Sauvignon Blanc 14% Gewurztraminer
Alcohol:	12° GL
pH:	3,28
Total Acidity:	7 g/l (in tartaric acid)
Residual Sugar:	101,8 g/l



VINEYARD

The grapes for our 2013 Sauvignon Blanc Late Harvest come from vines that were planted in 1992 in our La Escultura vineyard. The soil has a sandy-loam texture 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 few kilometres from the Pacific Ocean. The sea provides a coastal influence that moderates temperatures during the ripening period. The cool ocean breezes that blow into the valley allow the grapes to ripen uniformly and gradually, helping to preserve their aromas and flavours and ensuring good acidity levels.

Climate: Rainy winters and moderately warm summer days, with morning fogs and cool afternoon breezes.

Soil: fine sandy-loam texture with low vigour potential.

HARVEST NOTES

Harvest date: June 6 – 7.

Historic Averages:

Heat Summation (October–April): 1,191 Degree Days

Average Temperature (October–April): 16.5°C

Temperature Oscillation (Oct–April): 13.8°C

Annual Rainfall: 354 mm

This growing season was colder than the historic average. Spring started with lower mean temperatures than the past season and the historic average. Although in December and January the heat summation grew (4 and 9%, respectively), from February to April the accumulated heat diminished 6.3% compared to the last season (1,276 Degree Days) and 1.1% compared to the historic average (1,209 DD).

Since the weather was colder during this spring, budbreak started later longer, occurring between August 22 and October 6, considering all varieties. Veraison for Sauvignon Blanc took place mainly during the second fortnight of January, 5 days later than last year. Considering the colder condition of the year and the slower ripening process, it is interesting to point out that harvest occurred 20 to 25 days later than last year.

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VINIFICATION

This wine is made with grapes that were harvested very late in the season and were significantly affected by noble rot. The alternation of humid and warm periods allows developing the *Botrytis Cinerea* fungus, producing in the grapes a higher concentration of sugars, acids and flavours, and a character that reminds of honey, raisins and dried apricots. This noble rot only develops under very specific climatic conditions: for the fungus to grow, the weather has to be humid, but it also has to be warm so to dehydrate the grapes and stop their further development.

The grapes for this wine were harvested by hand after a careful selecting of only the most suitable bunches according to the proper amount of noble rot they reached. The bunches were then whole-cluster pressed; 80% of the must was fermented in stainless steel tanks at 15–17°C and the rest was fermented in second-use French oak barrels at 16–22°C. In the final blend, this portion adds great texture and volume on the palate.

For this kind of wines, the fermentation process is very slow, and given the must's initial concentration, the wine reaches only a final alcohol level of 12°, preserving still a high content of residual sugar, which in this wine reaches 101,8 g/l. In this blend, Sauvignon Blanc adds characteristics of citrus and stone fruits, while Gewürztraminer contributes with delicate floral notes and a creamy texture on the palate. After fermentation, approximately 40% of the wine was aged for seven months in French oak barrels of varying uses.

WINEMAKER'S COMMENTS

Our Errazuriz Late Harvest is of a very fresh style, with a shiny silver-yellow colour. Its citric notes and its aromas of ripe apricots and raisins stand out on the nose with subtle touches of white flowers and citric fruits. Very persistent, it has a soft and creamy texture on the palate, showing great balance between its sweetness –characteristic of this kind of wines– and its vibrant acidity. A wine that promises a long life in the bottle.