



## THE WINEMAKER'S VINTAGE NOTES

"2005 gave us the kind of growing season that we dream of for our white wines. It was warm enough to ripen the grapes, but cool enough to ripen them slower and incrementally. We harvested at ideal sugar and acid levels which gave us a Sauvignon Gris with freshness, rich character and body and with bright acidity. The typically low pH's of the fruit provide backbone and stability. The 2005 is an exceptionally fine vintage and the Sauvignon Gris is a delicious example."

## WINEMAKING

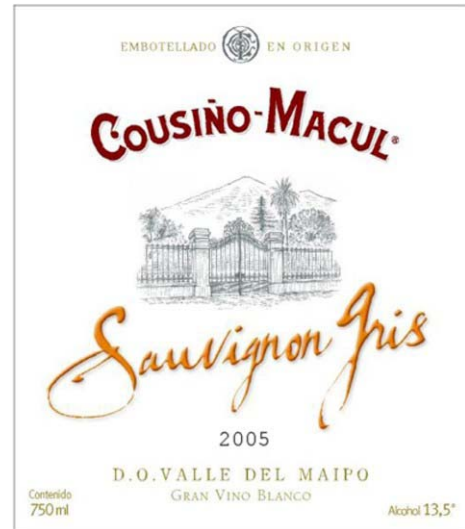
Harvested from March 3 to March 9, the Sauvignon Gris fruit was fully mature at an average Brix of 23.8. Approximately 70% of the fruit was whole cluster pressed, and the remainder was crushed and destemmed. To accentuate the variety's natural spicy component, a special yeast culture known as QA #23, was chosen and the juice was cold fermented between 55 to 57°F for 25 days. After being cold stabilized, the wine was aged for five months. Before being bottled, it was given a polish filtration.

## THE ALTO MAIPO

Cousiño's vineyards are located in the Alto-Maipo, the area of the Maipo Valley closest to the Andes where certain sites benefit from the "Andes Effect". This refers to the cooling mountain air that descends during the evenings to create a wide range in daily temperature. Typically, during the growing season the daytime high of 90°F will see the evening temperature drop to 50°F. For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

## THE HISTORY

Sauvignon Gris is rare in the New World. In the mid 19<sup>th</sup> Century when the Cousiño family imported European vine cuttings, several variants of the Sauvignon variety were obtained from the Graves district of Bordeaux. Recently, Cousiño's Sauvignon Gris has been verified as the true varietal, reference by noted ampelographer, Pierre Galet, as the certified varietal #917. Over time, Sauvignon Gris adapted superbly to the Maipo Valley and yields a wine with distinct aromatics of wildflowers and spicy fruits, but with decidedly fuller body and richer texture than its Sauvignon siblings.



## TASTING NOTES

Light straw in colour, the 2005 has forward aromas of white peach, orange blossom, and wildflowers. In the mouth, the texture is rich and unctuous. Exotic flavours of mango and guava add spicy notes that persist into the long and smooth finish. Because it is both fruit-forward and full-bodied, this is one extremely versatile white wine. It is delicious on its own as an aperitif and also pairs exceptionally well with a wide range of Asian food, as well as poultry, pork, and veal main dishes.

## TECHNICAL DATA

### Varietal Composition:

100% Sauvignon Gris

### Appellation: 100% Maipo Valley

66% Macul Estate,  
34% Buin Estate

**Total Acidity:** 6.1 gr/L

**pH:** 3.25

**Alcohol:** 13.8 %