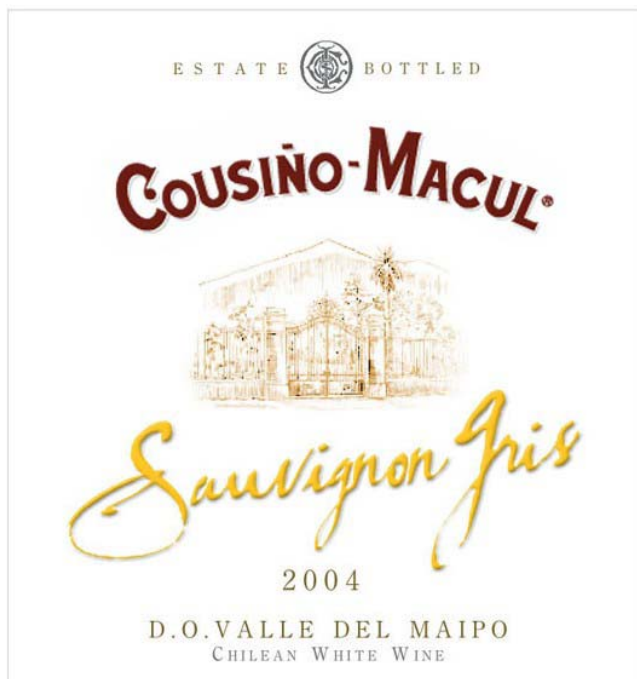


2004
SAUVIGNON GRIS
Maipo Valley

TASTING NOTES

Pale straw coloured, this 2004 has upfront floral aromas of orange blossom and honeysuckle with spicy notes of wild thyme and anise in the background. Medium-full bodied with a rich and smooth texture, it offers similar flavours with some tropical fruit and pink grapefruit coming through in the finish. Its combination of wildflower freshness and unusual weight makes it a fine choice to pair with a wide range of well-seasoned poultry, pork and veal dishes.



THE HISTORY

Sauvignon Gris is rare in the New World. In the mid 19th Century when the Cousiño family imported European vine cuttings, several variants of the Sauvignon variety were obtained from the Graves district of Bordeaux. Noted ampelographer Pierre Galet references Sauvignon Gris as a certified variety, #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.

Cousiño's Sauvignon Gris is the real one! In the 1980s, there was some confusion over the identity of what Chilean winemakers believed to be Sauvignon Blanc. Arturo Cousiño explains, "Because we had always propagated and cultivated our own vines, we decided to isolate the different varieties and confirm their identities. One block at Macul contained both Sauvignon Blanc and Sauvignon Gris. In 1982, we developed the first separate block of both varieties. We also eliminated the less desirable variety, Sauvignon Vert." Our Sauvignon Gris has now been certified as the true Sauvignon Gris".

Cousiño-Macul'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 readings. Typically, during the growing season the daytime high of 90F will see the evening temperature drop to 50F. For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity when fully mature. The resulting wine is naturally full-flavoured and structurally balanced.

WINEMAKING

Harvested from March 6th through the 12th, the Sauvignon Gris fruit was fully mature at an average Brix of 23.8%. Approximately two-thirds of the fruit was whole cluster pressed, and the remainder was crushed and destemmed. The juice was cold fermented between 12.5-14 C. for 25 days. After being cold stabilized, the wine was aged for five months. Before being bottled, it was given a polish filtration.

TECHNICAL DATA

Varietal Composition: 100% Sauvignon Gris
Appellation: 100% Maipo Valley
Total Acidity: 6.2 gr/L
pH: 3.27
Alcohol: 13.8 % by volume