



Product code: 2459

CASA MARIN, SAUVIGNON GRIS, ESTERO VINEYARD, SAN ANTONIO VALLEY, CHILE, 2019



Producer Profile

When the first vintage of the Sauvignon Blanc was released, it was heralded by Parker as the best white wine made in South America. A moment of great satisfaction for Maria Luz Marin who had to fight to be allowed to plant her vineyards in Lo Abarca, only 5km from the sea.

This is a lady who doesn't take 'no' for an answer and has a career littered with great achievements and numerous firsts. Maria Luz's vision and determination to coax world class wines from these coastal vineyards has proved Chile is capable of producing wine that can take on the world's best.

Viticulture

Vines are around 15 years old planted on a mixture of loam, clay and volcanic soils. A coastal climate, 4km away from the ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season. Grapes are handpicked during the last week of March/ first week of April. The timing is very important for this variety, harvested the day before or the day after the perfect ripeness, will be reflected in the outcome of the wine.

Winemaking

Grapes are manually sorted by hand, leaving behind unwanted green materials. The must is cold macerated for 18 hours then gently pressed for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. 50 % spontaneous fermentation at 15-18 °C in French oak barrels 500lt. After fermentation, the wine rests on the lees for about two weeks. The other 50% is fermented in stainless steel vats with commercial yeasts at a lower temperature.

Tasting Note

Sauvignon Gris, or in French known as Fié. A favourite among many chefs and sommeliers around the world. Powerful floral and spicy aromas with a touch of pink grapefruit. The palate is ripe and mouth filling, with a touch of smoky French oak, floral characters and fresh grape, asparagus flavours. Flavours linger on the palate and the fresh acidity ensures a crisp clean impeccable finish.

Food Matching

Spicy Singaporean lemon sole, spicy falafels, prawn pad thai.

Awards

The Drinks Business - 2020 Issue - 93 Points

Decanter - 2020 Issue - 92 Points

Tim Atkin - 2020 Issue - 93 Points

Technical Details

Varieties:

Sauvignon Gris 100%

ABV: 14.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months

Type: French Oak - 500 Litres

% wine oaked: 40

% new oak: None