



Selection International Series features grapes harvested from some of the finest winemaking regions outside of North America, providing winemakers the opportunity to make varietals and styles from around the world.

Selection International Series CHILEAN SAUVIGNON BLANC

Appellation: The character of Chilean Sauvignon Blanc is noticeably less acidic than the wines of New Zealand and similar to the French style (typical of Chilean wines).

The Sauvignon Blanc vine buds late but ripens early, which allows it to perform well in sunny climates when not exposed to overwhelming heat: when subjected to high heat the grapes quickly become over-ripe and produce wines with dull flavours and flat acidity. Sauvignon Blanc produces the best wines in cooler climate appellations such as the Maipo Valley area.

A gorgeous nose of honeydew, peach and gooseberry is followed by a silky palate with white peach and mineral flavours and a long finish. Bright, crisp and inviting at three months it's refreshingly complex and tropical, and will develop notes of basil and mint with age.

Food Pairings: This wine is perfectly suited to a wide range of dishes from veal to risotto to fish.

Sweetness Code: 0

Alcohol by Volume: 13%

Oak: None

Body: Medium



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