

MAX

SAUVIGNON BLANC 2015



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our MAX Sauvignon Blanc were sourced from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. The vines are planted at an altitude that varies between 330 and 660 feet above sea level, in 2005. Soils have thin layer of loamy soil, placed on a stratum of clay and metamorphic rock (slate/schist), providing the minerality in our coastal wines. These unique conditions are ideal for growing cold-climate varieties such as Sauvignon Blanc.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were hand picked in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks and aged on the lees for 3 months to enhance texture and volume in the palate.

TASTING NOTES

Juicy and lush with citrus aromas such as lime and grapefruit are complemented with elegant herbal notes. The palate is tense, with a refreshing acidity that highlights the citrical characters in the palate. Medium-bodied and well structured, with a mineral mouthfeel and long, memorable finish.

TECHNICAL INFORMATION

VARIETAL COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

pH: 3.22

RESIDUAL SUGAR: 1.17 g/L

TOTAL ACIDITY: 7.14 g/L (in tartaric acid)