

Undurraga 'TH', Valle de Leyda, Sauvignon Blanc 2017



Awards

93 pts, Tim Atkin, 2019

A vibrant, flinty and herbaceous Sauvignon Blanc with pronounced aromas of passionfruit, lime and mandarin underpinned by spicy notes of blackcurrant leaf.

Producer Note

Undurraga is one of Chile's most prestigious wineries, consistently receiving high scores from top wine critics. Founded in 1885, Undurraga owns 1,350 hectares of estate vineyard in Chile's premium wine producing areas such as Leyda, Cauquenes and Itata. Head winemaker Rafael Urrejola has spent a great deal of time understanding the diversity of Chile's vineyard sites; the result is the emblematic 'Terroir Hunter' range. Undurraga cultivates their vineyards with respect for the environment and follow a philosophy of minimal intervention in the cellar in order to showcase the terroir.

Vintage

Although the 2017 season is considered to have been especially warm, this vintage of Sauvignon Blanc succeeds in expressing its origin with personality and purity. It achieves a good balance between complexity and style, with elegant notes and texture.

Vineyard

The grapes were sourced from small plots within selected vineyards in the Leyda Valley, 14 kilometres from the Pacific Ocean, where the vines are cooled by the South Pacific breezes and the morning coastal summer fog. Located to the west of the coastal mountain range, the Leyda Valley's finely textured soils are developed from granite rock on the coastal batholith formed 200 million years ago during the Jurassic period. The thin upper layer is loamy clay and has little fertility. The subsoil in these plots is sedimentary and calcareous, which is unusual in this coastal area, as it is generally granitic. Small plots of low-yielding clones- Davis 1, Davis 5 and French clones 242, 107 and 376- are planted on west facing slopes which are exposed to the wind, keeping the vines healthy. Careful canopy management protects the clusters from direct sunlight, thus enhancing freshness, preserving the fruit expression and the character of the terroir.

Winemaking

The grapes were rigorously sorted to ensure that only the healthy, ripe clusters underwent the cold maceration process, followed by gentle crushing. The free run and lightly pressed juices were chilled down to 6 to 8°C and then cold stabilised for 48 hours. The juice was then racked to stainless steel tanks, where it was fermented with selected yeasts at low temperatures of 13°C to 15°C for 18 days. 10% of the wine was fermented in second and third use French oak barrels, adding complexity and structure. Aged for five months on its lees, in order to contribute greater texture and aromatic layers.

Tasting Note

Pronounced aromas of citrus fruit, lime and mandarin are underpinned by spicy notes of blackcurrant leaf, green chilli pepper and chalk. This is a vibrant and juicy Sauvignon Blanc with refreshing, zesty acidity and delicate mineral notes on the smooth palate. Long and elegant, this makes the perfect apéritif.

Grape

Sauvignon Blanc 100%



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| Winemaker: | Rafael Urrejola |
| Region: | Valle de Leyda |
| Sub region: | Valle de Leyda |
| Country: | Chile |
| Alcohol: | 13.5% |
| Dry/Sweet value: | 1 (1 is dry, 7 is very sweet) |
| Residual Sugar: | 2.4 |
| Contains Sulphites: | Yes |
| Vegetarian/Vegan: | Yes/Yes |
| Milk/Eggs: | No/No |
| Organic/Biodynamic | No/No |
| Product Code: | 5833017A |
| Case unit of measure: | 6X75CL |
| Formats Available: | 75cl |
| Closure: | Screwcap |