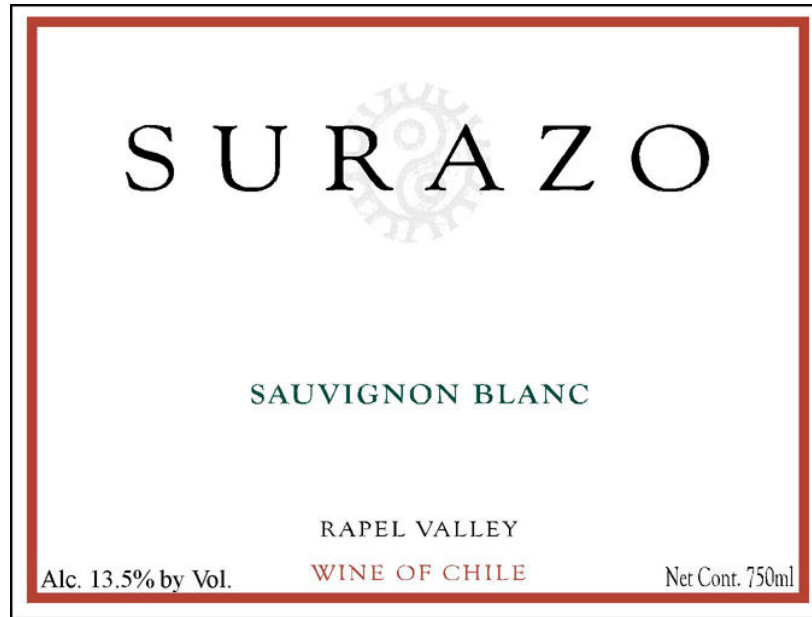


TWI

TURNER WINE IMPORTS



2006

Vineyard location	: Rancagua, Rapel Valley, VI Region
Variety	: Sauvignon Blanc
Harvest date	: March 1st-6th, 2006.
Alcoholic fermentation	: 15 days
Fermentation temperature	: 15-18°C
Malolactic fermentation	: 0%
Alcoholic graduation (% V/V)	: 13.5%
Residual sugar (g/l as Glucose)	: 1.55
Total acidity (g/l as Tartaric Acid)	: 5.13

Tasting : Intense aroma and of good varietal characteristic; luscious apple, pear, citrus and peach; tropical notes balanced by slight mineral tones and fine, seductive floral notes. Overall, it is balanced with good acidity, exhibiting freshness, great flavors and a long, lovely finish.

Food Pairings : Cocktail, shellfish and fish, very good with oysters, scallops, king clip soup, fried fish, vegetable stews, onion pie, pastry with pesto, goat cheeses, fruits and desserts.

Suggested Serving Temperature: 8 to 10°C