

UNDURRAGA

ESTABLISHED IN 1885



T.H. Sauvignon Blanc (Leyda)

Country:	Chile	Region:	Leyda Valley
Type:	White	Varietal:	Sauvignon Blanc
Format:	6 x 750ml		

BC	AB	SK	MB
+918987	+918987		
Speculative	Open		

TASTING NOTES

Colour: Pale straw green.

Aroma: Tropical fruit aromas of passionfruit, guava and pink grapefruit dominate the nose. Subtle peach and lychee aromas come through on the finish.

Taste: It is consistent and broad on the palate, with great volume and a sweet passionfruit aftertaste.

Food: Ideal with halibut or other fleshy seafoods.

AWARDS & ACCOLADES

2023 ~ 90 Points. "Fruity and tropical aromas of green apples, gooseberries, lemon verbena and a touch of passion fruit. It's medium-bodied, juicy and open, with fresh acidity." - James Suckling, Mar/2024

2023 ~ "Brine and pepper traces mix with vibrant flavors of finger lime and white peach in this refreshing white, with a mouthwatering finish." - Aaron Romano - Wine Spectator, Oct/2024

2022 ~ "Herbaceous notes and citrus fruit reflect Leyda Valley's cool climate. This wine is medium-bodied and has moderate acidity and mineral texture holding flavors of white grapefruit, lime, kiwi and grass. The finish is pleasant and well-balanced." - Jessica Vargas - Wine Enthusiast, Sep/2023

2021 ~ 95 Points. "The Leyda vines for this TH bottling are 14 km inland, so are cooled by ocean breezes, and benefit from a high diurnal temperature range. The Sauvignon Blanc vines used are 95% Davis I clone with the remaining 5% being French 107. After a pre-fermentation cold soak, 95% of the must was fermented in stainless steel and the remaining 5% in used French oak barrels. The wine was then aged on its fine lees for five months before bottling. Amanda Barnes: Textural, mineral and subtle in style, this is a sophisticated Sauvignon Blanc with drive. Mouthwatering and slightly chalky on the finish. Ben Gubbins MW: Asparagus and stone fruit, capsicum, touch of sour cream. Full-bodied, textured but vibrant at the same time, lively zesty fruit and a long finish with notes of grass and green apple. Dirceu Vianna Junior MW: Delicious, vibrant, exotic with intense notes of passion fruit, guava and citrus. Great concentration with creamy texture and racy freshness." - Decanter, Jul/22

2021 ~ 92 Points. "The 2021 Sauvignon Blanc T.H. from Leyda is 7% aged in neutral wood for 5 months. Coastal in character, it's yellow in glass, with a nose of gentle rue and jalapeño notes alongside hazelnut aromas. Indulgent and fatty with vibrant freshness, this is an unusually linear wine for Chile." - Antonio Galloni's Vinous, Jun/2022

2021 ~ 91 Points. - Tim Atkin MW, Chile Special Report 2022

2021 ~ 90 Points. "Classy and sophisticated combining the exuberance of tropical fruits, elegant herbaceousness and maturity of bottle age. Honeyed peas and green pepper, asparagus, mango, pineapple with a touch of anis and grapefruit rind." - Decanter, Mar/2023

2021 ~ "Medium-bodied with a fleshy, green-fruited palate." - James Suckling, May/2022

OTHER INFO

The grapes were sourced from small plots within selected vineyards in the Leyda Valley, a well-known sub-region of San Antonio, 14 kilometres from the Pacific Ocean. Located to the west of the coastal mountain range, Leyda Valley soils developed directly from the granitic rock on the coastal batholith formed 200 million years ago. The subsoil in this plot is quite particular as it is sedimentary and chalky, which is uncommon in the coastal area. The calcareous components of the subsoil provide an extra dimension to the wine. T.H. stands for Terroir Hunter. This T. H. venture will result in limited and dynamic releases of compelling wines from appellations which truly represent Chilean diversity, regional differences and innovation. These wines diverge from the trend towards standardization in the global viticulture, featuring freshness, character and purity rather than over-ripening and the increasingly common "big taste" of oak and alcohol.



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