



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

2024 ~ 95 Points. " Silver yellow. Perfumed nose, cucumber, prickly pear melon, lemon blossom, white pepper. On the palate it is juicy, citrusy, with a light acidity, somewhat angular." - Club de Amantes del Vino Guía Mesa de Cata, 2026

2024 ~ 95 Points. - Descorchados 2025

2024 ~ 93 Points. - Club de Amantes del Vino Guía Mesa de Cata, 2025

2024 ~ 92 Points. "... It opens with yellow chili and mint over a citrusy lime backdrop. Intense in flavor, this combines creamy lees texture with vibrant acidity that fills the palate. The 2024 is long and flavorful." - Joaquín Hidalgo - Antonio Galloni's Vinous, Jun/2025

2024 ~ 91 Points. "The cooler Leyda character shows through in this sauvignon blanc, which delivers pure guavas with hints of green asparagus and sliced apples. Medium-bodied with some texture to the mid-palate and a gooseberry-led finish." - Zekun Shuai - James Suckling, Mar/2025

2024 ~ 91 Points. "...green pepper and fine herbs. Bright, juicy, crisp and refreshing with saline, lime and gooseberry notes. Clean, precise palate showing citrus, pepper and a subtle, tropical fruit finish." - Amanda Barnes MW, Florencia Gomez, Benjamin Gubbins - Decanter, Sep/2025

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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