



Jabber

CASABLANCA VALLEY



How it all started.

Since Kim's first visit to Chile's Casablanca Valley in 2007, he has had a vision to create a wine that perfectly combines his New Zealand experience and talent with all the distinctive qualities of this unique Valley.

The idea came to fruition in 2019 when together with the Chilean viticulturist Iñigo Undurraga, they together explored the vineyards in the various subvalleys owned by Iñigo's family, selecting grapes from these premium parcels.

The objective of this project was to implement modern winemaking techniques to reflect the terroir which is Casablanca. Selecting hand-picked Sauvignon Blanc grapes from three Single Vineyards, Kim and Iñigo created JABBER THE BLEND.

Harvesting and winemaking.

Grapes for Jabber have been hand selected since 2019. After arriving at the winery, our Sauvignon Blanc grapes pass through a “destemming” process and from there, to stainless steel vats.

There they macerate together with their skins for 6 to 8 hours and then finally on to the pneumatic press. The fermentation process continues in a chilled environment while awaiting bottling.





THE WINE

Winemaker: Kim

D.O. Casablanca Chile

Sauvignon Blanc

Vintage 2022

Hidden among the hills of the Central Valley of Chile, Casablanca receives a constant influx of a cool ocean breeze from the nearby Pacific Ocean.

Combined with a unique minerality, fresh crispness and acidity, JABBER THE BLEND is a great example of the quality and expressions of the Casablanca Valley.

Vineyard characteristics: granitic soils, red clays, black vines, slopes, low zones with three microclimates within the sub valleys.

SRP: \$20.00

Alcohol: 13.4

pH: 3.26

Acidity: 5.8

Sugar: 1.71 g/l

Jabber Winemaker





THE WINEMAKER

"I sold the name my parents gave me, so now I'm stuck with Jabber, a nickname from close Friends"

Nearly every wine drinker, and a good number of non-wine drinkers, know him. Kim, synonymous with Kiwi Sauvignon. Kim trained at New Zealand's Massey University and specialized in Oenology at South Australia's Roseworthy College.

His first jobs took him to the Napa Valley and to South Africa. After returning to his native New Zealand in 1988, he worked for the next 10 years at Coopers Creek Vineyard.

Since selling his original brand to Vincor in Canada, he and his wife have devoted their creativity and expertise to developing their New Zealand family owned and organically farmed estate. At the same time, they have joined forces with the Chilean viticulturist Iñigo Undurraga to produce the Premium Sauvignon Blanc, Jabber, Kim's only Project outside New Zealand.

Jabber Winemaker

THE TEAM



Kim



Paula



Deborah







Iñigo

CONTACT US



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