



# *Viñedo* CHADWICK

---

## *Vintage 2000*

---

*Denomination of origin:* Viñedo Chadwick Vineyard,  
Puente Alto, Maipo Valley.

*Composition:* 100% Cabernet Sauvignon

*Alcohol:* 14.2°

*pH:* 3.65

*Total acidity:* 4.83 g/l (in tartaric acid)

*Residual sugar:* 1.83 g/l

*Ageing:* 18 months in French oak barrels, 100% new.

---

## *Vintage Notes*

---

*After a wet winter, the growing season of 2000 started with a cool spring, slightly picking up on temperatures as days went on. Fine weather during flowering was propitious to even, homogeneous fruit set. Methodical cluster thinning was thus necessary to limit yields and pave the way for a successful vintage. Temperatures were slightly below average during summer, delaying vine development somewhat, contributing to a late harvest. The slow ripening allowed the grapes to develop a complex flavour profile, together with balanced acidity and alcohol.*



---

## *Vinification*

---

The grapes were hand-harvested very early in the morning to preserve their quality. The fruit from the different small blocks within the vineyard were harvested in individual lots. They were gently crushed with open rollers just to di-stem the grapes and fermented separately at 28°-31°C, according to the desired extraction level. The number and volume of pump-over also depends on the desired extraction level. In general, the intensity throughout fermentation varies from soft wettings at the beginning and at the end of maceration, with longer and more frequent ones during the peak of fermentation activity when the pump-overs are up to a tank a day. A post-fermentation maceration took place giving a total maceration time on skins of 25 days. The individual lots remained separate for seventeen months in 100% new French oak barriques during which time 5 rackings were carried out in order to obtain absolute clarity in the wine. Fining was not necessary. The various lots were blended shortly before bottling on the 22nd of January, 2002.

---

## *Tasting Notes*

---

The 2000 vintage produced a strikingly complex Viñedo Chadwick with dried cherry, black truffle and chocolate on the nose. Notes of mint and rosemary provide intriguing accents, while a leather character adds depth. On the palate, the wine has a lush texture, layers of flavors and ripe spicy tannins. The dominant fruit characters are blackberry and black cherry. The long barrel aging served to integrate the vanilla, toast and coffee notes. The lingering finish is rich with berry fruit and a light mineral note.

The finely grained silky tannins and excellent acidity give this wine the balance to mature for many years.  
March 2002

---

## *Technical Information*

---

Vineyard Surface: 15 hectares. Vines planted in 1992 and 2015  
Soil type: 40-cm clay-loam stratum atop an alluvial layer of 70% stone content  
Altitude: 650 masl.  
Density: 4.166 vines/ha.  
Av. Yield: 3 ton/ha.  
January Mean Temperature: 21°C / 69,8°F  
Annual Rainfall: 328 mm / 12,9 in

