



Viñedo CHADWICK

Vintage 2001

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

Composition: 100% Cabernet Sauvignon

Alcohol: 13.3°

pH: 3.62

Total acidity: 4.80 g/l (in tartaric acid)

Residual sugar: 1.87 g/l

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

Vintage Notes

Low yields and a long ripening period contributed to excellent wines with ripe flavours and tannins. Vineyard management was crucial this vintage; crop thinning and intensive leaf pulling helped the vines achieve full ripeness despite the late harvest. To control the canopy growing, we restricted irrigation and grew cover crops to reduce the soil moisture. The summer turned quite warm in early January, although intermittent cool spells slowed the harvest considerably. Most varieties ripened about two weeks later than normal. The Cabernet Sauvignon at Viñedo Chadwick was harvested on 18-19 April, about a week later than the previous vintage. To ensure perfect ripeness, the vineyard is divided, according to vigour, into different blocks which are monitored independently. Viticultural decisions are made in each of these blocks guaranteeing that the fruit is harvested at optimal ripeness and uniformity. Each block is harvested separately and at different times. Even sections of one individual row can be harvested two or three times. Grapes are hand-picked between 6am and 9am and transported to the winery in 15-kilogram trays while the fruit is still cool.



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 destem the grapes and fermented separately at 28°-30°C, according to the desired extraction level. The number and volume of pump-overs also depends on the desired extraction level. In general, the intensity throughout fermentation varies from soft soakings at the beginning and at the end of maceration, with longer and more frequent ones during the peak of fermentation activity. This year the vintage showed good quality in the ripening of the tannins. Because of this, we decided to do intensive extraction during the peak of fermentation increasing the pumped volumes up to 75% of the total volume twice a day. A post-fermentation maceration took place completing 20 to 25 days on skins. In this way we extract the deep colour, full fruit flavours. The individual lots remained separate for eighteen months in 100% new French oak barriques completing 4 rackings which left the wine clear and bright without the need for fining. Blending of the various lots took place shortly before bottling on the 26th of February, 2003.

Tasting Notes

The long, slow ripening that characterized the 2001 vintage resulted in a full-bodied wine with concentrated fruit characters and supple tannins. Forward aromas of cassis, cedar and coffee are complemented by a pure, light note of vanilla from the new French oak. On the palate, the wine presents a great concentration of ripe blackberry, boysenberry and black cherry characters, while the extended barrel ageing served to integrate the vanilla. Balanced acidity and firm, finely grained tannins create a deliciously silky texture. The long finish is rich with berry fruit and a light mineral note. The intense fruit characters and elegant structure make this a delicious wine to drink now, while ensuring that it will continue to gain in complexity for years to come.

March 2003

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

