



Viñedo CHADWICK

Vintage 2002

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

Composition: 100% Cabernet Sauvignon

Alcohol: 13.7°

pH: 3.74

Total acidity: 5.11 g/l (in tartaric acid)

Residual sugar: 2.15 g/l

Ageing: 19 months in French oak barrels, 100% new.

Vintage Notes

This growing season the vineyard had exceptional ripening condition. The 2001-2002 had maximum temperatures slightly below last year and this happened during the entire hang time of the grapes. It was close to an average year in terms of thermal conditions. While this vintage was quite rainy and problematic in most of the southern Regions of the Central Valley of Chile, the weather conditions in the Alto Maipo behaved in a completely different direction. Less rain, good Heat Summation let us pick our Cabernet Sauvignon lots at the precise moment of optimal ripeness. To ensure perfect ripeness, the vineyard was divided according to vigour. Different lots were defined which were monitored independently. Viticultural decisions are made in each of these blocks guaranteeing that the fruit is harvested at optimal ripeness and uniformity. Grapes are hand-picked between 6am and 9am and transported to the winery in 15-kilogram trays while the fruit is still cool.



Vinification

In the winery, each lot goes through a sorting table for hand selection before crushing and berry selection. Individual lots are fermented separately between 26°-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 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. An extended post-fermentation maceration of 25 to 35 days took place to extract the full fruit flavours and deep colour. The individual lots remained separate for nineteen months in 100% new French oak barrels with five rackings during the whole maturation. The lots were finally blended shortly before bottling on March of 2004.

Tasting Notes

The 2002 vintage featured a long, dry ripening season that allowed us to wait for the Cabernet Sauvignon grapes to ripen fully before harvest. This resulted in a full-bodied wine with concentrated fruit characters and excellent structure. Intense red fruit aromas are complemented by integrated notes of toast, vanilla and cedar. On the palate, the wine is balanced and elegant. The tannins are powerful yet silky, creating a full mouthfeel and lingering finish.

March 2004

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

