



Viñedo CHADWICK

Vintage 2003

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14°

pH: 3.60

Total acidity: 5.54 g/l (in tartaric acid)

Residual sugar: 2.27 g/l

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

Vintage Notes

Winter precipitation of 480 mm (19 inches), a cool spring with a low mean temperature in November, well-drained permeable soil and the deep development of roots all enable the development of a balanced canopy that favors proper management of the fruit load. Irrigation was not required during overing, “set” or the first stage of grape development, which favored the natural growth of small, uniform berries, a common feature in years that produce high concentration and quality. Drip irrigation in this vineyard was only needed during ripening—from late January to April—and just enough was applied to ensure plant health and maintain concentrated fruit. The perfect balance between vigor and fruit load, the moderate precipitation during the ripening period (30 mm/1.2 inches) and a heat summation of 1,737 degree days, all worked together to provide ideal conditions to ensure healthy fruit and allow tannins to mature fully. This wine clearly reflects the excellent conditions of this season, highlighting ripeness, robustness and concentration.

The use of aerial photography allowed us to divide the vineyard depending on the vigor. This way we are able to harvest depending on the progress of maturity of each specific lot, reaching an even ripening of our grapes. To avoid exposing the grapes to high temperatures, manual harvesting was carried out exclusively in the morning (between 7 and 11 a.m.), placing the grapes in 15 kg boxes (33 lb) in refrigerated trucks and transported to the winery.



Vinification

Having grapes of outstanding quality we can minimize the interventions during vinification. This is the case with our Viñedo Chadwick 2003 where very traditional winemaking techniques allowed the full potential of the fruit to be expressed. The grapes were selected on a sorting table to eliminate all kinds of plant material, leaves and stems to avoid any herbaceous notes in the final blend, then fermented in stainless steel tanks at temperatures around 28°-30°C (82-86°F) and macerated for 25 to 35 days, depending on the development of each individual lot. After the whole maceration, we racked the wine of its skins and again racked it from tank to tank a couple of times, to ensure absolute clarity before transferring it into new French oak barrels for 18 months of ageing.

Tasting Notes

The 2003 vintage produced a deeply-coloured wine with the classic intense flavours of the Alto Maipo Valley, expressed as ripe red and black fruit. An intense and complex wine, it's elegant balance of fruit and oak is complemented by a pleasant touch of sweet spice. Though big and powerful on the palate, the fine quality of this wine's silky-smooth tannins lends it a sophistication and finesse that endures through its long, lingering finish.

March 2005

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

