



Viñedo CHADWICK

Vintage 2004

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14°

pH: 3.53

Total acidity: 5.24 g/l (in tartaric acid)

Residual sugar: 2.0 g/l

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

Vintage Notes

The 2003-2004 season brought harsher conditions than in 2002-2003, but the Alto Maipo vineyards, and Viñedo Chadwick in particular, are well adapted to the notable temperature variations. This season, the heat summation was 80 degree days higher than the historic average of 1620 and temperatures in March (mean maximum) rose from their normal level of 28°C (95°F) to approximately 29-30°C (98-102°F). These somewhat warmer than usual conditions produced variable ripening on different sides of the canopy. Since the fruit on the afternoon exposed side of the canopy ripened faster than those on the morning side, we began picking on the afternoon side of the first plot in April, while the morning exposed side of the same plot was picked a week later. This was essential to capture each plot at the peak of its maturity without the addition of green or overripe fruit from the other side of the canopy.

The differentiated harvest complemented the now-standard division of the property into lots according to vigor and ripeness through the use of aerial vigor mapping. The 45 mm (1.7 inches) of rain that fell during the growing season was concentrated mainly at the end of the ripening period, and therefore had little negative effect on grape health.

Ultimately, the 2004 wines are more restraint and austere, nevertheless showing good concentration and tannic structure.



Vinification

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.

Having grapes of outstanding quality we can minimize the interventions during vinification. This is the case with our Viñedo Chadwick 2004 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 strengthen the fruity character in the final blend, and then fermented in stainless steel tanks at temperatures around 24° to 30°C (75-78°F), depending on the desired extraction level and seasonal conditions (microbiological load, potential alcohol). Two pumpovers were carried out daily during fermentation, at 1.0 to 0.5 times tank volume, depending on the sought for extraction level. To extract maximum flavor and color, maceration lasted between 25 and 35 days at 20°C-26°C (68°F-79°F), according to the development of each individual lot. Once maceration time was completed, the lots were drained off the skins and then racked from tank to tank a couple of times in a way to leave all heavy lees behind. After this the wine was moved to 100% new French oak barriques for 18 months. Fining occurred naturally during this period.

Tasting Notes

This wine has a brilliant red ruby color and a refined nose that highlights fresh red fruit such as cherries, mingled with light balsamic notes and soft touches of toasted hazelnuts. This wine is wrapped in silky elegance but is crisp on the palate with a refreshingly taut acidity. The intensity of fruit is expressed in the cherries and plums notes intermixed with coffee and cocoa from the wood. The tannins appear ripe and refined, contributing structure and backbone with elegance. In keeping with the season's conditions, this is a complex wine that is ideal for accompanying meals thanks to its fresh, refined palate. It will continue to improve in bottle for up to ten years and hold for another ten in a cool dark cellar.

March 2006

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

