



Viñedo CHADWICK

Vintage 2005

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14°

pH: 3.52

Total acidity: 5.67 g/l (in tartaric acid)

Residual sugar: 1.95 g/l

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

Vintage Notes

Temperatures during the spring months of October and November were somewhat lower than normal. Seasonal temperatures were closer to normal from December onward, and the final heat summation for the season was practically the same as the historic average. This situation allowed an easy progression of maturation. The phenological stages of flowering, fruit set, and veraison, all took place on an average of one week later than they did during the 2003-2004 season. Spring rains (77 mm in November), plus another 30 mm during the ripening period affected neither health nor concentration of the fruit and made irrigation unnecessary as maturation approached. In all, the results were wines that display a generous concentration, fruit intensity and freshness.



Vinification

To avoid exposing grapes to high temperatures, they were handpicked in the morning and transported in small 15-kg boxes to the winery. To ensure the quality of the wine, the grapes were carefully inspected on a double selection table, removing all vegetal remains and defective berries. We had the chance to follow the progress of maturation through aerial photographs, which helped us to identify homogeneous lots and differentiate harvest moments.

The grapes were selected on a sorting table to eliminate all extraneous plant matter, leaves, and stems to strengthen the fruity character in the wine, and then fermented with D-80 and L-2056 yeasts in stainless steel tanks at 24° to 30°C (75-78°F), depending on the desired level of extraction and seasonal conditions (microbiological load, potential alcohol, etc.). Two daily pumpovers were conducted during fermentation at 0.5 to 1.0 times the tank volume, depending on the degree of extraction desired. For maximum flavour and colour, total maceration time was 25 to 35 days at 20°C-26°C (68°F-79°F), according to the development of each individual lot. The new wine was then racked to 100% new French oak barrels and aged for 18 months. The malolactic fermentation occurred in barrel to aid oak integration. Fining occurred naturally during this period of time.

Tasting Notes

“The 2005 vintage displays an excellent deep violet-red colour. The nose is concentrated yet elegant, and with oxygen, opens to develop aromas of blueberry and strawberry. Notes of tobacco, roasted coffee appear, along with sweet tones that recall dark chocolate, with a bit of truffle, cedar and black pepper. Nicely balanced, with soft, fine-grained tannins and bright, refreshing acidity. Fresh fruit continues on the palate, with a light note of caramel from oak ageing. Intense, with a long finish and excellent potential to develop in the bottle for years to come.”

-Francisco Baettig, Technical Director
March 2007

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

