



# *Viñedo* CHADWICK

---

## *Vintage 2007*

---

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

*Composition: 100% Cabernet Sauvignon*

*Alcohol: 14°*

*pH: 3.5*

*Total acidity: 5.93 g/l (in tartaric acid)*

*Residual sugar: 2.60 g/l*

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

---

## *Vintage Notes*

---

*High temperatures during the first two weeks of March with absolute maximum temperatures that rose to 32.5°C (90.5°F) in Maipo suggested an early harvest, but proved erroneous due to a sharp drop in temperatures late in the month followed by a cold April. The seasonal heat summation at Alto Maipo, where Viñedo Chadwick is located, was 1,597 degree-days, slightly lower than the previous season (1,612 degree-days) and the historic average (1,614 degree-days). Although the lower mean temperature and heat summation indicate that this was a cold year, low yields and the use of a pressure chamber for restrictive water management allowed for excellent overall ripening and fruit intensity. The lower heat summation of the 2007 season was compensated by restrictive water management, low yields, and selective harvest. Given this season's low yields (small-size clusters and berries), the 2007 exhibits great aromatic intensity, very good fruit concentration, juicy palates, and sweet, round tannins. The 2007 vintage will go down in history as a very fresh an elegant year that brought bright acidity and ripe, round tannins to the red wines, especially to the Cabernet Sauvignon, whose excellent quality is already evident.*



---

## *Vinification*

---

The grapes were hand-picked into 15 kg boxes (33 lb) during the morning hours (7–11 a.m.) to avoid exposing them to high temperatures. The use of aerial photography allowed us to harvest selectively as the different lots ripened and therefore achieve an overall homogenous level of ripeness. The grapes were carefully selected on a sorting table to eliminate all extraneous plant matter such as leaves and stems, to protect and ensure the fruit character in the wine. The fruit was then fermented in stainless steel tanks at 26° to 30°C (79°–78°F). Three daily pumpovers were conducted during fermentation at 0.5 to 1.0 times the tank volume, depending upon the degree of extraction desired. For maximum flavour and colour, total maceration time was 30 to 33 days at 24°C–27°C (75°F–81°F), according to the development of each individual lot. The wine was then racked to 100% new French oak barrels and aged for 18 months. Malolactic fermentation took place in the barrel to aid oak integration. Fining occurred naturally during this period of time.

---

## *Tasting Notes*

---

The 2007 Viñedo Chadwick presents an attractive purplish ruby-red colour with a complex nose of sour cherries, tobacco, cedar, sweet spices, coffee, and cassis. The palate confirms the impressions on the nose and continues with flavours of red fruit and cedar. Very fine, ripe tannins lead to a dense, mouth-filling wine that promises to age very well in the bottle. This is a wine in which its well-rounded character, elegance, and complexity come together with a fine finish full of subtleties.

-Francisco Baettig, Technical Director  
March 2009

---

## *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

