



Viñedo CHADWICK

Vintage 2009

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14.5°

pH: 3.50

Total acidity: 5.75 g/l (in tartaric acid)

Residual sugar: 2.70 g/l

Ageing: 22 months in French oak barrels, 100% new

Vintage Notes

2009 was a vintage that will be remembered for its exceptionally hot weather towards the end of the season. Such conditions, which at times were described as extreme, caused many questions to be asked and sometimes gave rise to concerns; however, the greatest terroirs fared remarkably well, producing grapes of perfectly balanced ripeness. Our Viñedo Chadwick station recorded an average temperature in January of 21.4°C/70.5°F, very similar to previous years (21.7°C/71°F in 2008 and 21.2°C/70°F in 2007). However, March and April were warm, having temperatures significantly higher than the last two vintages. Due to the higher than normal average and maximum temperatures in March and April, the decision was made to harvest the grapes on the morning sun side of the canopy and those on the afternoon sun side at different times, as there were great differences in their degree of ripening. In the end, the different lots were harvested 10 days apart.



Vinification

The grapes were handpicked into 15-kg boxes in the morning to avoid exposing them to high daytime temperatures. Aerial photography helped monitor ripening, which enabled us to identify similar lots and determine when different ones were ready for harvesting. After being taken to the winery, the grapes were carefully inspected twice on a sorting table to eliminate defective berries and any trace of vegetation that could affect the quality of the must. Fermentation followed in low-volume stainless steel tanks to promote contact between the must and the lees. Fermentation temperatures ranged from 26°–30°C (79°–86°F), with three pumpovers daily to rotate 50–100% of the volume, depending on the degree of extraction desired. To maximize the extraction of aromas and colour, total maceration time ranged from 9 to 29 days at 24°–27°C (75°–81°F), according to the development of individual lots. The resulting wine was racked to new French oak barrels and aged for 22 months, 100% new.

Tasting Notes

“Viñedo Chadwick’s 2009 vintage displays a deep violet-red colour with ruby highlights. Its intense and expressive nose offers notes of ripe red fruit such as cherries, raspberries, and bit of strawberries against a backdrop of forest fruits and subtle nutmeg, coffee, and cigar box notes that add complexity. Red fruit such as cherries and cassis dominate on the palate, along with a light note of blueberries and framed by subtle notes of cigar box and nuts. This wine’s elegance and very ripe tannins produce a dense, mouth-filling palate. Its refined, concentrated and complex character combine with a tremendous persistence filled with subtleties and predict a long life ahead in the bottle.”

-Francisco Baettig, Technical Director
March 2011

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

