



Viñedo CHADWICK

Vintage 2014

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

Composition: 100% Cabernet Sauvignon

Alcohol: 13.5°

pH: 3.52

Total acidity: 5.94 g/l (in tartaric acid)

Residual sugar: 2.38 g/l

Ageing: 22 month in French oak barrels, 75% new.

Vintage Notes

Beautiful balance between structure, depth and fruit intensity. Full body with firm tannins, this vintage is also perhaps the epitome of purity and freshness of our terroir.

The growing season began with some unprecedented frosts in mid September that resulted in lower yields and predicted a difficult Spring, yet conditions changed radically in October driven by a gradual increase in temperatures. Total heat summation during spring was 8% higher than historical average which favored a healthy flowering and fruit set.

Summer started with a warm and dry January leading to an early and homogenous veraison along with healthy fruit conditions. A big shift in temperatures occurred from February onwards since temperatures began to decrease all through April and total heat summation ended up below historic averages (-3%), allowing the grapes to ripen steadily until reaching their optimum maturity level. The result of the aforementioned was wines with great tannic structure and depth, along with outstanding aromatic and flavor intensity.



Lower yields, dry overall growing conditions along with our constant quest for elegance, freshness and purity resulted in an earlier harvest. We started picking the Cabernet Sauvignon on March 20th, finishing on April 10th maintaining the wonderful levels of acidity and with the vividly preserved flavors that characterizes this wine. 2014 will be remembered as an extraordinary vintage at Viñedo Chadwick that is heralded for its unique balance, fruit purity and profoundness.

Vinification

Grapes were handpicked in the morning and transported in small 15-kg boxes. We followed the progress of ripeness through aerial pictures, which allowed us to identify homogeneous lots and differentiate harvest moments according to each case. On arrival at the winery, the grapes were carefully inspected on a double selection board to remove vegetal remains and damaged berries to ensure the quality of the wine. Fermentation took place at 24°-28°C in small-volume stainless steel tanks to help increase the percentage of contact between skins and juice. The wine undergoes three daily pumpovers depending on the level of extraction desired in each case. To enhance aromas and colours, the total maceration time was of 23 to 40 days, depending on the individual development of each lot. The wine was racked to French oak barrels, 75% of them new, where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

Tasting Notes

“In this season we find vivid aromas, round tannins and a delicate balance between structure and freshness. On the nose, this seductive wine entices with generous aromas of blueberry and dark cherry, licorice and a touch of bitter chocolate. On the palate, this unique Cabernet Sauvignon is vibrant and fresh, its mouth-filling texture is perfectly balanced with bright acidity and beautiful black fruit, followed by an incredible persistent finish. Its fine-grained tannins and depth ensure that this elegant wine will age beautifully for many years to come.”

-Francisco Baettig, Technical Director
March 2016

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

