



# *Viñedo* CHADWICK

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## *Vintage 2017*

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

*Composition:* 96% Cabernet Sauvignon, 4% Petit Verdot

*Alcohol:* 13,5°

*pH:* 3,47

*Total acidity:* 6,02 g/l (in tartaric acid)

*Residual sugar:* 2,46 g/l

*Ageing:* for 22 months, 80% in new French oak barrels  
and 20% in foudres

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## *Vintage Notes*

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*A hot season accompanied by low yields delivered wines of outstanding ripeness and extraordinary concentration. Harvesting early in the season produced a Viñedo Chadwick 2017 wine that stands out for its structure, along with the intensity and depth of its fruit.*

*Our vineyard's soils stored abundant water reserves due to the rains experienced from April 16 to July 30, which totaled 260 mm, 70% higher than the average 153 mm for this period of time. Later on, during August and September we witnessed the absence of rains, while average temperatures for these months were 9% and 15% higher than historical averages respectively, triggering an anticipated bud break 14 days earlier than the usual dates.*

*Given the slightly warmer temperatures in early spring, flowering occurred on November 3, getting ahead in 10 days compared to average records. The rest of spring followed the pattern of hot and sunny days, reaching a heat summation 19% higher than our historical records. Veraison was completed on December 31, following the trend of 10 days of anticipation that the vineyard was performing since flowering. As the season progressed, we were surprised by December rains that totaled 28 mm. This refreshing recess for our vines was followed by a hot and dry January, recording an absolute maximum temperature of 37°C.*

*In general, average yields for Cabernet Sauvignon were only 3 tons per hectare (average season yields 5 – 6 tons per hectare). Low yields are explained by the poor induction of the buds due to low temperatures and low sunlight*



during the spring of 2015. These low yields, combined with high temperatures registered in November, January and February, set the stage for the earliest harvest we have ever recorded at Viñedo Chadwick; March 6<sup>th</sup>, more than one month before the 2016 season.

Constant monitoring to decide the perfect time to pick in order to preserve the freshness and intensity, allowed us to accomplish one of the most complete versions of Viñedo Chadwick that perfectly balances concentration, structure and deepness with tension and elegance.

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## Vinification

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Grapes were handpicked during the early morning hours and transported to the winery 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 sorting table to remove vegetal remains and damaged berries. Fermentation took place between 24°C and 28°C, 40% in small-volume stainless steel tanks and 60% in concrete tanks. Depending on the desired level of extraction, the wine underwent up to three daily pumpovers. To enhance its aromas and colours, the maceration time was of 18 to 30 days, depending on the individual development of each lot. 80% of the wine was moved to new French oak barrels and the remaining 20% to Stockinger foudres, where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

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## Tasting Notes

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“The pure fruit and juicy tannins are so succulent and enticing. Full body and soft, silky tannins. Complete. Everything is where it should be. Ripe fruit and tangy acidity provide energy and balance. Love the finish. Precise and fine-grained texture.”

- James Suckling, awarding 100 points to Viñedo Chadwick 2017, April 2019

“Viñedo Chadwick 2017 displays a beautiful, bright ruby red color with violet shimmer. Elegant, full of subtleties, very vivid and fresh on the nose, with aromas of fruit reminiscent of currant, cassis and raspberry, featuring a diaphanous wine with crystalline purity and of great complexity. On the palate, fresh red fruit reminiscent of cherry, raspberry and strawberry star the first entry, followed by cassis, licorice and subtle notes of cloves and cedar. Fresh and intense, its magnificent tannins caresses the palate with great finesse, elegance and persistence, auguring a delightful ageing potential.”

- Francisco Baettig, Winemaker

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## Technical Information

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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

