



VIU MANENT

CHARDONNAY 2006



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Chardonnay blocks with an average age of 13 to 15 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 3,333 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure

WINEMAKING

Grape variety: Chardonnay 100%

Harvest: Machine harvested between the 14th and 26th of March of 2006, following a cooler than average February and March (which helped to retain more citrus like fruit flavours and aromas). All harvesting was carried out at night in order to keep fruit temperature to a minimum and thus minimise the potential for juice oxidation.

Winemaking Techniques: The grapes were initially crushed to a maceration tank and held at 10° to 12°C for 12 hours in order to extract the aromas and flavours contained in the skin. 80% of the juice was then cold settled for three days followed by racking and cool fermentation (at 11-14°C) in stainless steel with selected yeasts. The remaining 20% of juice was run to barrel with minimal settling and fermented with selected yeasts with temperatures peaking at 20-22°C. Following this the wine was matured on gross lees for 4 months before the blend was assembled, cold and protein stabilised and then filtered and bottled.

Oak: 20% of the blend was aged for 4 months in barrels (55% American/45% French oak) with monthly lees stirring.

LABORATORY ANALYSIS

Alcohol:	14.2	%vol
pH:	3.12	
Titrateable Acidity:	5.7	g/L
Residual Sugar:	3.5	g/L
Volatile Acidity:	0.26	g/L

TASTING NOTES

This elegant wine shows lifted notes of fig, pear, melon and apricot backed by just a hint of toasty oak. In the mouth it is full bodied with a fresh, zesty acidity leading to a long, creamy finish.

CELLARING POTENTIAL

Ready to drink now.

OUR SOMMELIER RECOMMENDS

Enjoy on it's own as an aperitif or accompanied by poultry, fresh fish and ripe white cheeses. Serving temperature: 11 to 13°C.