



## Single Vineyard 2007 – San Carlos Estate Malbec

### VITICULTURE

**Vineyard:** The Malbec component of this blend was harvested from blocks 4 & 5 of our San Carlos Estate vineyard, located near the town of Cunaco in the Colchagua Valley. Sourced from Malbec blocks with an average age of 80 years old.

**Soil:** Free draining 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 4,464 vines/hectare, trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

### WINEMAKING

**Grape Variety:** Malbec 100%

**Harvest:** All fruit was hand harvested between the 27th to 30 of April 2007.

**Winemaking Techniques:** A first selection was carried out in the vineyard where only bunches in optimum condition were harvested. Following this bunches of grapes were destemmed and once again passed over the sorting table in order to remove any pieces of stem which had made it through the destemmer. The grapes were then crushed to tank where 20% of the juice was 'bled-off' in order to increase the skin:juice ratio. This was followed by a 7 day cold soak (at 10-12°C) after which the must was heated and inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 27 days of total maceration time the wine was run to barrel to undergo natural malolactic fermentation. The wine was then barrel aged for 12 months before being racked to tank, and bottled with minimal filtration.

**Oak:** The blend was matured for a total of 14 months in new oak barrels. (92% French and 8% American oak barrels).

### LABORATORY ANALYSIS

Alcohol:	14,2	%vol
pH:	3,57	
Total Acidity:	5,3	g/L
Residual Sugar:	2,9	g/L
Volatile Acidity:	0,62	g/L

**TASTING NOTES** Dark and intense purple in colour this wine offers up a nose of blackberry, spiced plum and delicate touch of violets In the mouth is full of flavors such as chocolate and coffee mock. Its sweet and voluptuous tannins combine perfectly with a fresh acidity, giving a final long and persistent.

**Serving temperature:** 17 to 18°C.

**CELLARING POTENTIAL** Ready to drink now or cellar for up to 2017.

FAMILY OWNED SINCE 1935