



# VIU MANENT

## CABERNET SAUVIGNON SINGLE VINEYARD 2005



### VITICULTURE

**Vineyard:** Harvested from blocks 1, 2 & 3 of our La Capilla Estate vineyard, located near the town of Peralillo in the Colchagua Valley. Sourced from Cabernet Sauvignon blocks with an average age of 16 years.

**Soil:** Shallow fine volcanic ash topsoil of low fertility over a hard rock pan.

**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 3,334 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:** Cabernet Sauvignon 87% and Malbec 13%

**Harvest:** All fruit was hand harvested between the 8<sup>th</sup> and 20<sup>th</sup> of April of 2005.

**Winemaking Techniques:** A first selection was carried out in the vineyard where only bunches in optimum condition were harvested. Following this all bunches were hand-sorted in the winery with unevenly ripe berries being removed. Following this the 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 15% of the juice was 'bled-off' in order to increase the skin:juice ratio following which the must was inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28°C and 30°C. After 18 days of total maceration time the wine was run to barrel to undergo a natural malolactic fermentation. The wine was then barrel aged for 14 months before being racked to tank, gently treated with organic egg whites and gently bottled with minimal filtration.

**Oak:** The blend was aged for 14 months in all new French (84%) and American (16%) oak barrels.

### LABORATORY ANALYSIS

Alcohol:	14.3 %vol
pH:	3.64
Titrateable Acidity:	5.2 g/L
Residual Sugar:	2.9 g/L
Volatile Acidity:	0.55 g/L

### TASTING NOTES

Intense ruby red in colour this wine offers up a nose redolent of blackcurrant, cacao and spiced plum. In the mouth gob-smacking ripe fruit flavours of black cherry, mocha and cinnamon dominate. Ample yet well rounded tannins impart fine structure and an elegant finish.

### CELLARING POTENTIAL

Ready to drink now or cellar for up to 6 years.

### OUR SOMMELIER RECOMMENDS

Enjoy with strong flavoured roasted meats such as ostrich, wild boar or lamb. Also great with strongly flavoured cheeses such as Camembert or Rochefort. Serving temperature: 17 to 18°C.