



VIU MANENT®

MALBEC SINGLE VINEYARD 2006



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 60 years.

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 4,500 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: 93% Malbec/7% Cabernet Sauvignon

Harvest: All fruit was hand harvested between the 24th of April and 8th of May, 2006.

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 12 months in 85% French and 15% American oak barrels. Overall 86% of new barrels were used.

LABORATORY ANALYSIS

Alcohol:	14.70	%vol
pH:	3.43	
Titrateable Acidity:	5.80	g/L
Residual Sugar:	2.50	g/L
Volatile Acidity:	0.50	g/L

TASTING NOTES Dense purple with violent tones this wine delivers an opulent nose of boysenberry, plum, fig and tar. In the mouth wilder more exotic flavours of moist earth, bitter chocolate and mocha lead to big, rich, voluptuous tannins resulting in a long, lingering finish.

CELLARING POTENTIAL Ready to drink now or cellar until for up to 7 years.

OUR SOMMELIER RECOMMENDS Great with roast lamb chops tossed in mint pesto, lightly seared venison steaks sprinkled with fresh rosemary or grilled Portobello mushrooms. Also delicious with creamy blue cheeses such as Roquefort. Serving temperature: 17 to 18°C.