



# VIU MANENT

## CHARDONNAY 2007



### VITICULTURE

**Vineyard:** San Carlos, located near the town of Cunaco, Colchagua Valley. The Chardonnay component of the blend was sourced from Chardonnay vines with an average age of 14 to 16 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 3,300 vines/hectare, trained to a vertical shoot positioned canopy and cane 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:** Chardonnay 92%, Viognier 8%

**Harvest:** Harvested by both hand and machine between the 26<sup>th</sup> of March and 14<sup>th</sup> of April 2007, following a cooler than average February and March (which helped to retain more citrus like flavours and aromas).

**Winemaking Techniques:** The grapes were initially crushed to a maceration tank and held at 8°C for 12 hours in order to enhance the extraction of aromas and flavours from the skin. 90% of the juice was then drained and cold settled for three days followed by racking and cool fermentation (at 11-14°C) in stainless steel tanks with selected yeasts.

The remaining 10% of juice was run to barrel with minimal settling and fermented with

selected yeasts (with temperatures peaking at 20-22°C). Both tank and barrel ferment components were matured on gross lees for 3 months before the blend was assembled, cold and protein stabilised and then filtered and bottled.

**Oak:** 10% of the blend was fermented and aged for 3 months in a mixture of American and French barrels with weekly lees stirring.

### LABORATORY ANALYSIS

Alcohol:	14.30	%
pH:	3.25	
Titrateable Acidity:	5.70	g/L
Residual Sugar:	2.40	g/L
Volatile Acidity:	0.38	g/L

### TASTING NOTES

This elegant wine shows lifted notes of grapefruit, fig, pear, and pineapple 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.