



SYRAH SINGLE VINEYARD 2009 – EL OLIVAR ESTATE

VITICULTURE

Vineyard: The El Olivar vineyard, located near the town of Peralillo in the Colchagua Valley, was planted 8 years ago.

Soil: The vineyard is planted on a hillside with a 10-20% slope and features very porous rocky clay soil with a fragmented rocky layer intensely colonized by roots.

Climate: Annual precipitation was 694 mm (27 inches), concentrated in the winter months. Summer was dry, with no rainfall at all until May 3rd. The 2009 harvest season was relatively warm in Chile, which led to wines with very good concentration.

Vineyard management: The vines are planted to a density of 3,320 plants/hectare, trellised to low vertical shoot position, and are spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 100% Syrah

Harvesting: The grapes were hand-picked from April 13th to 15th, 2010.

Vinification: Clusters are first selected in the vineyard and only those in optimal condition are harvested. The grapes were hand-selected, then destemmed and crushed before being placed in the tank. An 8-day cold pre-fermentation maceration followed at 8–10° C (46–50° F) to enhance extraction. Alcoholic fermentation was carried out with selected yeasts in stainless steel tanks at 28°– 30°C (82–86° F) and with 2 pumpovers daily, finishing with a 2-week post-fermentation maceration. Malolactic fermentation occurred naturally in the barrels. The wine was aged in oak barrels and very lightly filtered before bottling.

Oak: The wine was aged for 15 months in 98% French and 2% American oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.7 % vol.

pH: 3.31

Total Acidity: 5.98 g/l

Residual Sugar: 2.4 g/l

Volatile Acidity: 0.58g/l

TASTING NOTES

This wine is a deep violet color, with a nose that offers aromas of ripe cherries, violets, plums, and sweet spices. Concentrated on the palate, with silky tannins and a lush, refreshing acidity that leads to an elegant and persistent finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 10 years.

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