



# VIU MANENT

## SYRAH SECRET 2006



### VITICULTURE

**Vineyard:** El Olivar, located near the town of Peralillo, Colchagua Valley, sourced from hillside Syrah blocks with an average age of 7 years.

**Soil:** Free draining loam soils of very low 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 2,900 vines/hectare, trained to vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

### WINEMAKING

**Grape variety:** Syrah 85% with 15% 'other' undisclosed varieties.

**Harvest:** All fruit was hand harvested between the 18<sup>th</sup> and 27<sup>th</sup> of April, 2006.

**Winemaking Techniques:** Fruit was manually bunch selected before being destemmed and crushed to tank. The must was then given a 10 day cold soak (with temperature maintained between 10 and 12°C) in order to increase the extraction of 'fruity' aroma compounds. The must was then allowed to heat naturally with fermentation commencing and being carried out by native yeasts at temperatures ranging

between 28°C and 30°C. Each tank was given 2-4 pumpovers daily during fermentation and received a 2 week post fermentation maceration before being pressed off with a natural malolactic fermentation being completed in barrel.

**Oak:** Barrel aged for 7 months in 62% French and 28% American barrels.

### LABORATORY ANALYSIS

<b>Alcohol:</b>	14.6 %vol.
<b>pH:</b>	3.58
<b>Titrateable Acidity:</b>	5.2 g/L
<b>Residual Sugar:</b>	2.4 g/L
<b>Volatile Acidity:</b>	0.41 g/L

### TASTING NOTES

Deep purple in colour, on the nose this wine shows ample spice, plum and mocha with just a hint of eucalypt. In the mouth an attack of boysenberry, currant, fig and bittersweet chocolate gives way to ample yet voluptuous tannins leading to a long, elegant finish.

### CELLARING POTENTIAL

Ready to drink now or will improve with cellaring for up to 6 years.

### OUR SOMMELIER RECOMMENDS

Sensational with lightly seared red meats prepared with floral herbs such as sage and basil. Also combines well with game birds such as partridge, quail and goose along with creamy blue cheeses. Serving temperature: 17 to 18°C.