



## Secret de Viu Manent 2008 – Syrah

### VITICULTURE

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**Vineyard:** El Olivar, located near the town of Peralillo, Colchagua Valley, sourced from hillside Syrah blocks with an average age of 9 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 16th and 21th of April, 2008.

**Winemaking Techniques:** Fruit was manually bunch selected before being destemmed and crushed to tank. The must was then given a 7 day cold soak (with temperature maintained between 8 and 10°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 2-3 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 9 months in 86% French and 14% American barrels. 80% and 20% of the oak barrels were first and second use respectively

### LABORATORY ANALYSIS

Alcohol: 14.40 %vol.

pH: 3.45

Titrateable Acidity: 5.40 g/L

Residual Sugar: 3.90 g/L

Volatile Acidity: 0.54 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 7 years.

**OUR SOMMELIER RECOMMENDS** Sensational with a Saffron meat Risotto. Also delicious with gnocchies with Serrano Ham and Rochefort and basil sauce. Serving temperature: 17 to 18°C.

FAMILY OWNED SINCE 1935