



Secret de Viu Manent 2009 – Syrah

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, Colchagua Valley, sourced from hillside Syrah blocks with an average age of 11 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 7th and 9th of April, 2009.

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 10 months in 98% French and 2% American barrels. 80% and 20% of the oak barrels were first and second use respectively.

LABORATORY ANALYSIS

Alcohol:	14.8 %vol.
pH:	3.55
Titrateable Acidity:	4.9 g/L
Residual Sugar:	2.5 g/L
Volatile Acidity:	0.42 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.

Serving temperature: 17 to 18°C.

CELLARING POTENTIAL Ready to drink now or will improve with cellaring for up to 8 years.

FAMILY OWNED SINCE 1935