



VIÑEDO CHADWICK 2000

Appellation	<i>Maipo Valley</i>	pH	<i>3.65</i>
Composition	<i>100% Cabernet Sauvignon</i>	Total Acidity	<i>4.83 g/l</i>
Alcohol	<i>14.2% by vol.</i>	Residual Sugar	<i>1.83 g/l</i>

V i n e y a r d

The Chadwick vineyard is located in Puente Alto in the Andean foothills of Santiago's south east corner along the northern bank of the Maipo River. The 15-hectare (37acre) vineyard is located in the Alto Maipo sub-appellation, considered one of the best terroirs of the Maipo Valley and an area especially suited for growing red Bordeaux varieties of exceptional quality. The soils are of alluvial origin moderately fertile, allowing vegetative growth and fruit load to reach an ideal balance, while the stone compound permits excellent drainage. The altitude of the vineyard coupled with the cool morning winds that blow down from the mountains in the spring (Raco Winds), moderate daytime temperatures and allow the grapes to perfectly ripen, preserving the acidity and freshness of the fruit. The high temperature oscillation is responsible for the intense colour of the wines produced.

Altitude : *670 m above sea level.*

Climate : *Warm temperate with winter rain-fall and a long dry season.*

Soil : *Shallow strata of clay loam of 40 cm over a 70% stone-filled riverbed of alluvial origin with a pH of 7.9 .*

Varieties : *Cabernet Sauvignon (13.7 ha); Cabernet Franc (0.5 ha); Carmenère (1.17 ha).*

Planting density : *4,166 vines per hectare*

Trellis type : *Vertical*

Pruning : *Spur*

V i n t a g e N o t e s

Picking Date : *April, 2000*

Historic Heat Summation average (Oct-Apr) : *1,770 degree days.*

The growing season of 2000 followed a wet winter and cool spring followed by a warm summer. The cool weather returned in the fall and delayed vine development somewhat, contributing to a late harvest. The slow ripening allowed the grapes to develop a complex flavor profile, together with balanced acidity and alcohol. Vineyard management this year focused on controlling yields and leaf growth in order to concentrate the vine's energy on the fruit. Selective thinning was therefore undertaken to eliminate all but the very best clusters.





To ensure perfect ripeness, the vineyard is divided, according to vigour, into different blocks which are monitored independently. Viticultural decisions are made in each of these blocks guaranteeing that the fruit is harvested at optimal ripeness and uniformity. Each block is harvested separately and at different times. Even sections of one individual row can be harvested two or three times.

Grapes are hand-picked between 6am and 9am and transported to the winery in 15-kilogram trays while the fruit is still cool.

W i n e m a k i n g

The grapes were hand-harvested very early in the morning to preserve their quality. The fruit from the different small blocks within the vineyard were harvested in individual lots. They were gently crushed with open rollers just to di-stem the grapes and fermented separately at 28°-31°C, according to the desired extraction level. The number and volume of pump-over also depends on the desired extraction level. In general, the intensity throughout fermentation varies from soft wettings at the beginning and at the end of maceration, with longer and more frequent ones during the peak of fermentation activity when the pump-overs are up to a tank a day. A post-fermentation maceration took place giving a total maceration time on skins of 25 days. The individual lots remained separate for seventeen months in 100% new French oak barriques during which time 5 rackings were carried out in order to obtain absolute clarity in the wine. Fining was not necessary. The various lots were blended shortly before bottling on the 22nd of January, 2002.

W i n e m a k e r ' s C o m m e n t s

The 2000 vintage produced a strikingly complex Viñedo Chadwick with dried cherry, black truffle and chocolate on the nose.

Notes of mint and rosemary provide intriguing accents, while a leather character adds depth. On the palate, the wine has a lush texture, layers of flavors and ripe spicy tannins. The dominant fruit characters are blackberry and black cherry. The long barrel aging served to integrate the vanilla, toast and coffee notes. The lingering finish is rich with berry fruit and a light mineral note.

The finely grained silky tannins and excellent acidity give this wine the balance to mature for many years.

Cellaring Potential : *Optimum year 2012. Decanting is suggested.*

