

# GOOD TO KNOW

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ERRAZURIZ

  
**KAI**  
2005

*Kai in the native  
Chilean language means  
plant and gives its name  
to this unique Carmenère*

  
ERRAZURIZ  
CHILE

In the IWSC-UK 2008:

## KAI 2005: Best Carmenère.

**V**iña Errázuriz KAI 2005, made from the Valle de Aconcagua best Carmenère grapes, and which are only found in Chile, was selected as the "Best Carmenère" during the 2008 IWSC held in the United Kingdom.

The panel of experts described KAI 2005 as: "A dark deep ruby colour matched by fully developed, earthy bouquet which has coffee, blackcurrants and a hint of chocolate. The oak is subtle, equally impressive and expressive on the palate which again finds chocolate and voluptuously ripe, sweet dark fruit".



# Other important results for KAI 2005

**Robert Parker, 92 points** ([erobertparker.com](http://erobertparker.com)), November 2008:  
The 2005 KAI is a blend of 88% Carmenère, 7% Petit Verdot, and 5% Shiraz. Dark ruby/purple-colored, it presents a lovely bouquet of wood smoke, pencil lead, violets, blueberry, and black raspberry. On the palate it reveals an elegant personality with its racy blue and black fruits, succulent flavors, and outstanding depth and length. This hedonistic wine can be enjoyed from 2010 to 2018.

**Decanter UK**, September 2008:

“In its first vintage, this low-production wine with a blend of primarily Carmenère, with Petit Verdot and Shiraz for

structure is spicy and bright, with opulent black fruit energy, flexible texture, and superb fruit purity.”

**Gold Medal**, 2<sup>th</sup> International Competition of Carmenère, “Carmenère al Mundo”, Chile, November 2008.



**Francisco Baettig**, Viña Errázuriz winemaker:

“Deep and intense purplish-red color. Attractive and intense on the nose, with spicy and black fruit aromas. The notes of black pepper, tobacco, roasted red pepper, chocolate, truffles, and blackberries lend complexity. This wine has a voluptuous mouthfeel and tremendous structure that fills the palate with a gorgeous balance between the fruit and the oak. Sweet tannins add depth and an incredibly long finish.”