

WINE: **KAI**YEAR: **2005****VINEYARD:**

The grapes for our KAI 2005 are sourced from the finest carmenère lots of our Don Maximiano Estate in the Aconcagua Valley, a region that features an extended dry season with moderately warm summer days cooled by the soft afternoon breezes that blow in from the Pacific Ocean. The high average diurnal temperature variation (19°C / 65.3°F) in the weeks prior to harvest trigger high concentrations of anthocyanins, which results in wines with tremendous colour intensity. The Don Maximiano Estate Carmenère vineyards (Max II and Max V sectors) were planted in 1992–1993 and are trellised to vertical shoot position.

Because Carmenère is a highly-vigorous varietal, it is especially important to balance the crop load. The average yield is approximately 1.5–2.0 kg (3–4.4 lbs.) per vine, which allows for proper fruit set, controls vigour, and produces wines with impressive concentration, colour, and volume. The variety has a natural concentration of pyrazines, which produce green pepper characteristics when not allowed to ripen fully. We therefore pick our Carmenère quite late in the season to ensure a higher concentration of ripe fruit flavours.

Selective leaf-plucking 5 or 6 weeks prior to harvest allows the autumn sunlight to penetrate both sides of the canopy and reach the fruit zone, which helps prevent any green, herbaceous aromas and allows the grape's ripe fruit characteristics to develop fully. This technique is crucial for reaching ideal tannin maturity and maximizing fruit aromas and flavours.

ALTITUDE: Max II (580 m/1,902 f asl); Max V (600 m/1,968 f asl).

CLIMATE: Mediterranean with a long dry season and winter rainfall.

SOIL: Deep soil with a loam to sandy-loam texture and 30-40% stone compound. The surface of colluvial origin soil covers an alluvial base.

SOIL: Max II vineyard: Deep soil of colluvial origin with a loam to sandy-loam texture and 30-40% stone compound.

Max V vineyard: Deep alluvial soil with 50% stone compound.

VINTAGE NOTES:

PICKING DATE: Carmenère: 5th & 7th of May

Petit Verdot & Shiraz: 11th to 22nd of April respectively

HISTORIC AVERAGES:

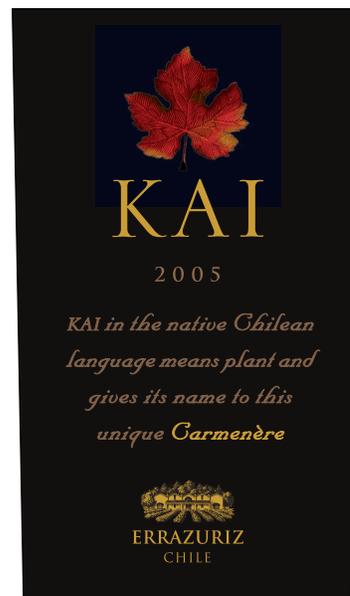
HEAT SUMMATION (OCT-APR): 1,727 degree days (19°C/66.2°F cut-off)

MEAN TEMPERATURE (OCT-APR): 18.9°C/66°F

TEMPERATURE OSCILLATION (OCT-APR): 18.5° C/33.3°F

RAINFALL (YEAR ROUND): 250 mm/9.9 inches

Carmenère is a late-ripening variety that requires a heat summation of more than 1,600 degree days to produce wines with fully mature tannins and aromas. During



APPELLATION:	Aconcagua Valley
COMPOSITION:	88% Carmenère 7% Petit Verdot 5% Shiraz
ALCOHOL:	14.5 % by vol.
PH:	3.62
TOTAL ACIDITY:	5.10 g/l (tartaric acid)
RESIDUAL SUGAR:	2.2 g/l

the 2004-2005 season the Don Maximiano Estate recorded 1,717 degree days, which is slightly lower than the historic average. Abundant sunshine, moderate temperatures, and the absence of rainfall during the ripening period led to the slow and easy development of the phenological stages (flowering, fruit set, and ripening), and delayed the harvest allowing the tannins to ripen fully while conserving fresh fruit aromas. These qualities were clearly reflected in the highly concentrated fresh fruit character of the wines. Diurnal temperature variation (18.5°C/33.3°F) produced very intense colours in a season that will likely be considered the best vintage on record.

WINEMAKING:

The hand-picked grapes were carefully selected on a sorting table and then deposited into stainless steel tanks for fermentation at 26° to 30°C (79-86°F). Regular pumpovers were conducted to keep the cap wet and extract anthocyanins, tannins, and aromas from the skins, which provide the wine with the desired structure, backbone, and aromas.

Aerative pumpovers are used throughout fermentation, especially with Carmenère, to help the polymerization of reactive tannins, eliminate herbaceous traces, and encourage colour set to enhance the already excellent expression of the wine's fruit character. The wine had approximately 25 days of skin contact. The new wine was then racked directly to 100% new oak barrels (80% French and 20% American) and aged for 16 months.

Small portions of Shiraz (5%) and Petit Verdot (7%) were included in the final blend for greater complexity and depth adding layers of flavour in the blend. The Shiraz contributed black fruit and complemented the sweet tannins, while the Petit Verdot added structure, spicy character, and raised the sense of freshness due to its pleasant acidity.

WINEMAKER'S COMMENTS:

Deep, bright violet-red in colour. Attractive and intense on the nose, with spicy aromas and black fruit. Notes of black pepper, tobacco, roasted red peppers, chocolate, truffles, and blackberries add complexity. This wine has a voluptuous mouthfeel and great structure that fills the palate with a brilliant balance of fruit and oak. Sweet tannins add depth and an incredibly long finish.