

# *La Cumbre Syrah* *2001*

APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	El Ceibo Estate
ALCOHOL:	14.8% by vol.
pH:	3.74
TOTAL ACIDITY:	5.12 g/l (tartaric acid)



## *Vintage Notes*

Low yields and a long ripening period contributed to excellent wines with ripe flavours and tannins. Vineyard management was crucial this vintage: crop thinning and intensive leaf pulling helped the vines achieve full ripeness despite the late harvest. To control excessive vigour, we restricted irrigation and grew cover crops to absorb excessive soil moisture. The summer turned quite warm in early January, although intermittent cool spells slowed the harvest considerably. Most varieties ripened about two weeks later than normal, with the last blocks of Carmenère finally coming in during the first days of May.

## *Winemaking*

The Syrah grapes were harvested in late March and early April. The fruit underwent whole-berry fermentation at 18-28° Celsius, followed by an extended maceration of up to 24 days, depending on the development of the individual lots. Three-quarters of the lots aged for fifteen months in a combination of French and American oak barrels (100% new). The remaining lots were also aged in new French and American oak barrels, but the barrel ageing period was stopped at eight months to preserve the bright fruit characters. Clarification occurred naturally as the wine settled during ageing; it was then lightly filtered at bottling.

## *Vineyard*

The grapes for our 2001 La Cumbre Syrah were grown on El Ceibo Estate in the Aconcagua Valley, a semi-desert region with hot summer days and cooling afternoon breezes. Viña Errázuriz was the first winery in Chile to plant Syrah, after our viticulturists imported clones 100, 174, and 300 from France. Our Syrah at El Ceibo was planted in 1993. The north-west-facing vineyard is planted on a 5° slope, with well-draining alluvial and colluvial soils that contain a high percentage of stones. The vines are trained to vertical shoot positioning. Intensive canopy management practices include spur pruning and spring shoot removal to control vigour.

## *Winemaker's Comments*

The brooding plum and blackberry aromas of our 2001 Syrah La Cumbre are backed up by tobacco, toasted oak and earthy, smoky notes. On the palate, the wine has lush black cherry fruit, a lot of spice and a licorice counterpoint. The mouth feel is full and warm, with layers of powerful tannins that give the wine a long, rich finish. This wine should age well for many years because of its great concentration of ripe tannins and the complexity of the ripe fruit.