

WINE: **SHIRAZ LA CUMBRE**YEAR: **2003**

VINEYARD:

For our La Cumbre Shiraz, we sourced the grapes for this vintage from the Max V sector of our Don Maximiano vineyard in the Aconcagua Valley. This region features an extended dry season with warm summer days cooled by soft afternoon breezes that blow in from the Pacific Ocean. The average 20°C (36°F) difference between daytime highs and nighttime lows during the weeks prior to harvest produced a high concentration of polyphenolics and anthocyanins, resulting in wines with intense colour and ripe tannins.

The vertically-trained Max V vineyard has deep, rocky soils with excellent drainage that produce vines with medium vigour. The variety of soils in which the grapes are grown produces wines with a distinctive structure and different flavours, volume, and typicity, thereby integrating diversity of character and complexity into the final blend.

ALTITUDE: 600 metres (1,968 feet) above sea level.

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

SOIL: Deep soil with a loam to sandy-loam texture and 50% stones.

SOIL PH: 7.5.

VINTAGE NOTES:

PICKING DATE: 10 of April

HISTORIC HEAT SUMMATION AVERAGE (OCT-APR): 1923 degree days.

RAINFALL DURING GROWING SEASON (OCT-APR): 7 mm (.28 inches).

RAINFALL DURING RIPENING PERIOD (FEB-APR): 7 mm (.28 inches).

As a result of the near-perfect 2002-2003 growing season, the 2003 vintage was one of Chile's best vintages in recent history. Winter and springtime rainfall was plentiful throughout all of the wine regions, and in the Aconcagua Valley, the growing season began cooler than usual. The weather turned warm at veraison remained consistent throughout the remainder of the long dry season, although occasional morning fogs eased the summer heat. A minimal rainfall (7mm / .28 inches) in January refreshed the fruit and allowed the grapes to continue ripening slowly despite the heat. With no threat of rain throughout the ripening period, we were able to let the fruit hang and wait for the tannins to ripen and flavours to develop. The result was a rich harvest with excellent colour and lively flavours.



APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Max V
COMPOSITION:	100% Shiraz
ALCOHOL:	14.1 % by vol.
PH:	3.68
TOTAL ACIDITY:	5.41 g/l (tartaric acid)
RESIDUAL SUGAR	2.32 g/l

WINEMAKING:

The Shiraz grapes were harvested into small 15 kg boxes in early April. The fruit was cold macerated for five days before undergoing whole-berry fermentation at 24°-28°C (75°-82°F). Some lots were separated out and completed the fermentation process in oak barrels to ensure a full mid-palate. The rest finished fermenting in the tanks, where it remained for an additional 20-30 days of extended skin contact at 20°C (68°F).

Three-quarters of the lots were aged for 12 months in a combination of 25% French and 75% American new oak barrels. Clarification occurred naturally as the wine settled during ageing.

COOPERS: Nadalie AM (51.7%), Demptos AM (27.6%), Magreñan FR (20.7%).

WINEMAKER'S COMMENTS:

The deep, dark violet colour of our 2003 La Cumbre Shiraz is the taster's first indication of the wine's richness and depth. The aromas offer a complex array of blackberry jam, fresh blueberry, and lavender, along with well-integrated notes of vanilla and toasted oak. The texture is silky, and rich black fruit leaps forward while chalky ripe tannins create good structure and contribute a sensation of cocoa powder on the palate. The judicious use of oak beautifully supports the fruit and heightens the wine's complexity and rich, long finish. The lush concentration of ripe tannins and the complexity of the ripe fruit should allow this wine to age well for many years.

CELLARING POTENTIAL: Optimum year 2013. Decanting is suggested.