

ERRAZURIZ

FAMILY WINES SINCE 1870

Syrah La Cumbre

VALLE DE ACONCAGUA 2010

Appellation:	Valle de Aconcagua
Composition:	100% Syrah
Alcohol:	14.0° GL
pH:	3.62
Total Acidity:	5.46 g/l (tartaric acid)
Residual Sugar:	2.93 g/l



VINEYARDS

The grapes for this wine were selected from the best lots of Syrah from the Don Maximiano and Max V vineyards in the Valle de Aconcagua. We also incorporated a percentage of grapes from Manzanar, our property in Aconcagua Costa. Don Maximiano and Max V had a long dry season with moderately hot summer days cooled by evening winds that enter the valley from the Pacific Ocean. Don Maximiano was planted at a density of 10,000 plants per hectare and the vines are head trained, which reduces fruit load and produces very concentrated wines with good structure. The Max V vineyards are vertically positioned over deep, rocky soil with a loam texture and good drainage, which results in plants with low to medium vigour. The Manzanar vineyard is on a 121-hectare property of rolling hills that range from 100 to 300 masl planted in 2005, primarily to Sauvignon Blanc, Chardonnay, and Pinot Noir because it is just 12 km from the Pacific Ocean. Its proximity to the sea confers upon it cold-climate characteristics, which also makes it very interesting for producing Syrahs with tremendous aromatic intensity, abundant red fruit, and floral and spice notes, along with high acidity that lends it plenty of freshness and nerve.

Vineyard altitude:

Don Maximiano: Rolling hills with an average altitude of 590 m/1935 feet a.s.l.

Max V: 600 m/1968 feet a.s.l.

Manzanar: Rolling hills with an average altitude of 200 m/656 feet a.s.l.

HARVEST NOTES

Harvest Dates: last week of April and first week of May 2010

Average Temperature (Oct–Apr): 18.9°C

Daily T° Oscillation (Oct–Apr): 18.5°C

Annual Precipitation: 250 mm

The season presented a general drop in average temperatures in relation to the previous year. Spring began in September with an average temperature that was 9.6% lower than that of the 2008–2009 season, and as a consequence, the onset of budbreak occurred 18 days later than it did in the previous year. November was colder, which affected flowering and resulted in a decrease in final yields. Because the average temperatures were lower than historic averages from January to April, the harvest began 10 days later than in the previous season. The season's heat summation was 1,551 Degree Days—188 DD fewer than the previous season and 4.6% fewer than the historic average. The most remarkable aspect of the season in this zone was that ripening was slow and even, with rather moderate temperatures in March, which enabled the grapes to reach harvest in excellent condition. The resulting wines show tremendous expression, with excellent acidity levels and fresh red and black fruit. Due to the conditions of the moderately cold year and moderate yields, the 2010 vintage can be considered one of the most attractive of the last decade.

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VINIFICATION

The grapes were hand picked into small, 12-kg boxes and transported to the cellar, where they were carefully inspected on a selection table to eliminate any vegetal matter such as leaves, stalks, or stems in order to ensure that only the best quality fruit remained. The grapes were then destemmed, crushed, and deposited into stainless steel tanks, and 23% of the must underwent a pre-fermentation cold soak. Fermentation took place with selected yeasts at temperatures that fluctuated between 25° and 28°C. Once alcoholic fermentation was complete, the new wine was left on its skins at 20°C for 5 to 30 days, depending on the development of the individual lots. The final blend was aged in French oak barrels for 20 months, during which time the wine was fined and stabilized naturally.

WINEMAKER'S COMMENTS

A deep violet-red in colour, the nose offers fresh dark fruit, such as blueberries and blackberries, accompanied by violets and a light touch of spice. The palate features soft, well-rounded tannins with abundant fresh fruit framed by sweet spices such as cloves and nutmeg from the oak aging. Aromas and flavours linger, giving the sensation of length and persistence. This is a young wine with tremendous aging potential.