

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Syrah

MAX RESERVA
2012

Denomination of Origin:	Valle de Aconcagua
Composition:	100% Syrah
Alcohol:	14,0% v/v
pH:	3,62
Total Acidity:	6,02 g/l (tartaric acid)
Residual Sugar:	2,51 g/l



VINEYARD

The grapes for our 2012 Max Reserva Syrah come from vineyards planted on ancient volcanic soils of the Max I, II and VI vineyards, and from the schist based soils of our cool-coast Manzanar vineyard, all in the Aconcagua Valley. Max I, II and VI are located in the valley's interior, which has a Mediterranean climate, with moderately warm days, refreshed by cool evening breezes. Max I and II are predominantly of loamy texture and colluvial origin, while Max VI is planted on soils of alluvial origin and loam to sandy-loam texture, with a content of stones that varies from 50 to 70%.

Manzanar vineyard is just 12 kilometres from the Pacific Ocean, which gives it its clear cold-climate characteristic, with an average heat summation of only 1,250 degree days during the growing season, and an average temperature of 18.4°C (65.1°F) in January.

Vineyards are drip irrigated and the vines are trained to the vertical shoot position to guarantee a good solar exposure. The adequate texture of the volcanic soils, as well as the fragile structure of the schist soils allow the roots to deepen and explore, resulting in well-balanced vines and optimum-quality grapes.

VINTAGE NOTES

Harvest date: last week of March to second week of April

Historic averages Aconcagua Interior/Aconcagua Costa:

Average Temperature (October-April)
18.9°C/16.5°C (66.0°F/61.7°F)

Temperature oscillation (October-April):
18.5°C/13.8°C (65.3°F/56.8°F)

Annual rainfall: 250mm/354mm

The 2011-2012 season was warm and dry, and showed moderate yields in our Max Vineyard.

The warm condition of the year became clear only in February and March due to the increase of both the low and the high average temperatures, which reached a record average height of 30.8°C (87.4°F) in March. Average high temperatures were lower in April. The recorded total heat summation was 1,621 degree days (DD), 128 DD more than the previous season, and 200 DD higher than the average of the past three seasons. Total rainfall barely reached 2.4 mm, which, compared to the 20.2 mm of the 2010/2011 season, allowed us to produce grapes of excellent health but complicated hydric managements. The above-mentioned conditions of the season led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidities.

In Manzanar vineyard, Aconcagua Costa, this season was warmer than the past three, being February -as an exception- the hottest month, with an average high temperature of 26°C (78.8°F). March and April were similar to the preceding season, reaching a total heat summation of 1,276 degree days (DD).

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Rainfall occurred mainly in October 2011, accumulating a total of 32,3 mm (1.27 in) during the growing season. Though harvest was healthy, there was a water shortage.

Due to the warm conditions of the year, the grapes accumulated sugar early during the ripening period. To preserve the acidity and a good varietal expression, harvest took place 10-12 days earlier than usual.

VINIFICATION

Grapes were handpicked and placed in small 12-kg boxes to prevent damaging the berries. They were carefully inspected on a double selection board, and after crushing they were placed in stainless steel tanks. Fermentation took place between 24°C and 28°C. Depending on the individual development of each lot, they completed a maceration of 7 to 25 days. The wine was kept for 12 months in French oak barrels, 10% of them new.

WINEMAKER'S COMMENTS

Of beautiful violet-red colour, this wine is very attractive and complex in nose, with an expression of red and black fruits, such as raspberries and blueberries, soft hints of violets and a subtle touch of black olives, all tightly knit with sweet spices that come from its aging in oak. The palate matches the nose with flavours that recall ripe black fruits, cinnamon, nutmeg and caramel, all along a fresh acidity. It is soft, with ripe and fine tannins that lead to a kind and persistent finish.