

Shiraz La Cumbre 2002

APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Max V Estate
ALCOHOL:	14.5 % by vol.
PH:	3.63
TOTAL ACIDITY:	5.26 g/l (tartaric acid)



Vintage Notes

In the Aconcagua Valley, the 2002 growing season was warm and dry throughout summer, so we were able to control vine stress and heighten concentration. The vintage was exceptionally good in this region in terms of fruit quality and ripeness. Yields were generally lower than expected. The Shiraz grapes developed excellent colour and lively flavours, and a few lots were moved to barrel finished their fermentations in order to fill out the middle palate. The Aconcagua Cabernets underwent slow fermentations and extended macerations, producing concentrated wines with violet and mineral notes.

Winemaking

The Shiraz grapes were harvested into 15 kilo boxes on April 1st. The fruit was given five days of cold pre-fermentation maceration before undergoing whole-berry fermentation at 24-28° Celsius. Post-fermentation maceration lasted 20 to 30 days, depending on the development of the individual lots. All of the lots aged for twelve months in 50% French and 50% American oak barrels (100% new). Clarification occurred naturally as the wine settled during ageing; it was then lightly filtered at bottling.

Vineyard

The grapes for our 2002 Shiraz La Cumbre were grown on Max V 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 Shiraz, after our viticulturists imported clones 100, 174, and 300 from France. Our Shiraz 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 deep, almost black colour of our 2002 Shiraz La Cumbre leads one to expect a big, ripe, flavourful wine. The nose does not disappoint: surprisingly intense aromas of red and black fruits are backed up by rich vanilla and toasted oak, together with a light note of lavender. The jammy fruit and well-structured tannins create a full, warm mouthfeel and a long finish. This wine should age well for many years thanks to its great concentration of ripe tannins and the complexity of the ripe fruit.