

CABERNET SAUVIGNON 2014

Vineyard

Varieties: 96% Cabernet Sauvignon; 4% Petit Verdot

D.O: Maipo Valley

Soil: South-facing slope with a surface layer of soil with a depth of just 0.5 to 0.7 metres. Clay on the surface with rocky granitic soil underneath.

Harvest: Once the grapes were sufficiently ripe and had reached the optimum levels of colour, aroma and tannin ripeness, they were hand-harvested into 12-kilo bins, between 15 and 25 April. The clusters were manually selected on the selection belt, then carried by gravity to the tanks.

Vintage: Spring 2013 and summer 2014 began cool but then temperatures returned to normal for the rest of summer, which was free from rain. The slow ripening in spring and the moderate temperatures at the end of summer meant that the grapes had good colour and lots of fresh fruit and spicy aromas, as well as smooth tannins. The grapes were hand-harvested into 12-kg bins between 15 and 30 April. The design of the cellar is such that the tanks are underneath the reception area. This means that once the clusters of grapes arrived at the cellar, gravity was enough to move them into the stainless steel tanks without the need for pumps.

Vinification

Fermentation: The grapes underwent a pre-fermentative maceration at between 8°C and 10°C for five days to draw out the maximum colour and aromas from the skins. Then the must was fermented in stainless steel tanks. Next came a post-fermentative maceration to increase the concentration and structure of the wine.

Ageing: 100% of this wine was aged for 18 months in ultra-fine grain French oak barrels, 33% of them new. The wine was bottle-aged for 8 months.

Technical data: Alcohol by volume: 14.0%
pH: 3.5
Acidity: 6.04 g/l (Tartaric acid)
Residual sugar: 2.7 g/l

Ageing Potential: This wine can be stored for up to 10 years in optimum conditions.

Tasting Notes

Colour: A deep red wine with ruby hues.

Aromas: With a fruity intensity typical of wines from Coastal Maipo, notes of red fruit, such as strawberries, raspberries and blackcurrants intermingle with aromas of black pepper and hints of damp earth and tobacco.

Palate: This smooth and elegant-bodied wine reveals balanced structure and good acidity, which increase its complexity. The tannins are notable but smooth. Long in the finish.

Serving suggestion: Best served at between 16°C and 18°C. This wine pairs well with ripe cheese, roast red meat and well-seasoned dishes.

