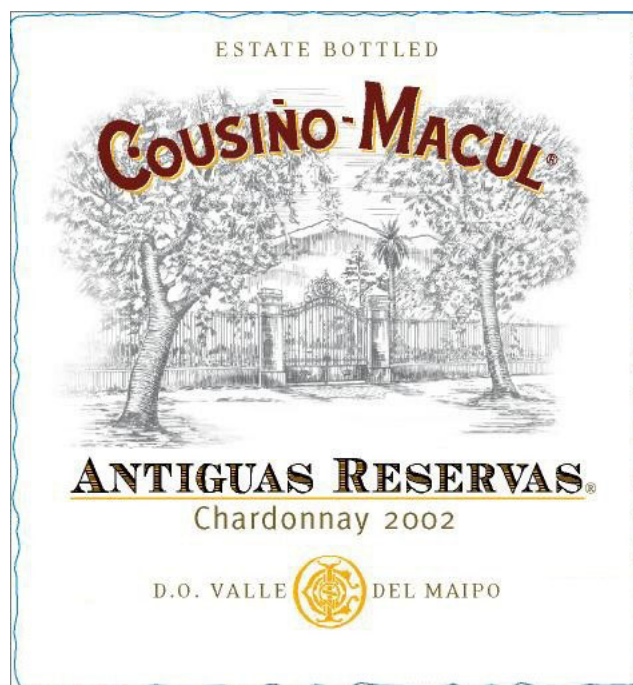


2002
ANTIGUAS RESERVAS
Chardonnay
MAIPO VALLEY

TASTING NOTES

Displaying straw colour with green highlights, this Chardonnay is gently oaked to allow its fresh apple, nectarine and white peach fruit to shine through. Medium full on the palate, it shows lovely smooth texture and viscosity. With its oak component contributing subtle flavours of nutmeg, vanilla, and cinnamon, the wine's bright acidity keeps the flavours focused on the apple, citrus, and kiwi fruit. Long and persistent in its finish, this Chardonnay promises to develop further complexity over the next -3-5 years.



HISTORY

The Cousiño family produced its first Chardonnay Antiguas Reservas in 1969. Since then, this trademarked designation applies to a selection of Chardonnay that represents the finest of the vintage. The selection process begins in the vineyard with restriction of the yield per vine and continues throughout the winemaking program. The winemaking objective for this Chardonnay is to produce a rich wine with concentrated fruit and acid balance that is intricately structured to age gracefully.

THE VINEYARDS

This 2002 Antiguas Reservas Chardonnay is the winery's first to be made entirely from the Cousiño Estate vineyards in Buin. Chardonnay was the first variety to be established at Buin. Yields are controlled by Regulated Deficit Irrigation (RDI), canopy management, leaf stripping, and by green harvesting of the clusters at veraison. For the Antiguas Reservas, several blocks of Chardonnay are selected before veraison. They are then subjected to a severe green harvest to concentrate their fruit flavours.

WINEMAKING

To meet their stylistic goals in 2002, the winemaking team combined 80% barrel fermented wine with 20% tank fermented. To further emphasize the wine's fruit character and balance, only 15% of the final blend was put through malo-lactic fermentation. After being aged in French oak for 10 months, this Chardonnay shows world class finesse and style.

TECHNICAL DATA

Varietal Composition: 100% Chardonnay

Aging: 10 months in French Oak Barrels
(Seguin Moreau & Taransaud)

Total Acidity: 6.0 gr/L

pH: 3.22

Alcohol: 13.7%