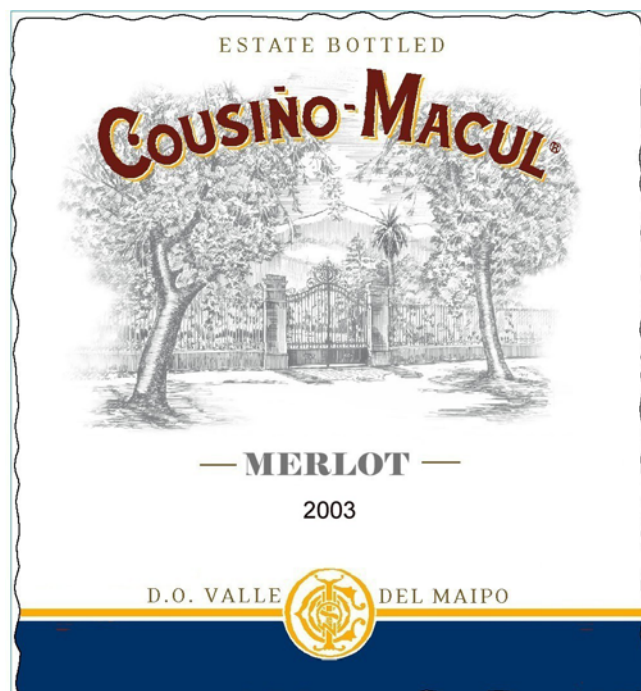


2003
MERLOT
Maipo Valley

TASTING NOTES

Deep garnet, this Merlot captures the black cherry and earthy side of the Maipo Valley terroir. Medium bodied with excellent balance and structure, it displays fresh herb, cherry, and tobacco leaf flavours. It can be enjoyed in its youth with a wide range of meat, pasta, and poultry courses. It can also be cellared for 3-4 years to develop additional complexity.



THE VINTAGE

In the Maipo Valley 2003 was an off-again, on-again vintage that stretched out over four months. When the last grape was finally picked, the vintage turned out to be the best in ten years for both white and red varieties. After a wet winter, the spring was cool over the first several weeks. Eventually mild dry conditions set in and remained into the summer. There was light rain at the end of January, but nothing thereafter. February brought three warm weeks which were vital to fruit maturity. All varieties ripened late, and as a result of the extended hang time, Merlot was able to achieve full maturity.

WINEMAKING

The grapes were harvested block by block over 11 days. After destemming and crushing, the juice was given a 5-6 day cold soak to extract colour and flavours from the skins before beginning a 12-day fermentation. During the early phases of fermentation, the winemaker pumped the must over the cap 3 to 4 times daily, with less frequent pump-overs during the last few days. To soften the tannins, the wine was macerated for 10-14 days, varying with the constituents of each individual batch. After being fined, the wine was aged for several months before being bottled.

TECHNICAL DATA

Varietal Composition: 100 % Merlot

Origin: Buin Estate

Total Acidity: 5.21 gr/L

pH: 3.67

Alcohol: 13.9%