

# T.H.

Syrah  
LEYDA, 2010

## tasting notes

Spicy and peppery on the nose, with an expressive cool climate character. Fresh wild herbs, black and white pepper and subtle tar notes combine with a profile of fresh raspberries and acidic wild berries. It has a fresh mineral palate, with a tense tannin structure and a vibrant acidity that gives freshness and identity to the wine.

## winemaking

The grapes were carefully transported and rigorously sorted at the winery, ensuring that only ripe and healthy berries went into the crusher. All unripe, overexposed, or dehydrated berries were removed. After crushing, the grapes underwent a cold maceration under anaerobic conditions before selected yeast inoculation.

Fermentation occurred at 27°C-28°C for 12 days with 3 daily "pump-overs". The wine was left over its lees and skins for an additional 4 days to further its structure. The wine was then racked into one and two year-old French oak barrels, 20% of them new, where it underwent to malolactic fermentation and was aged for 10 months.



## technical notes

Acidity: 3,82 g/l  
PH: 3,38  
Residual Sugar: 2,34 g/l  
Alcohol: 13,5 %

## bottling

18 August 2011.  
12,471 bottles produced.

Winemaker: **Rafael Urrejola.**

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## vineyard

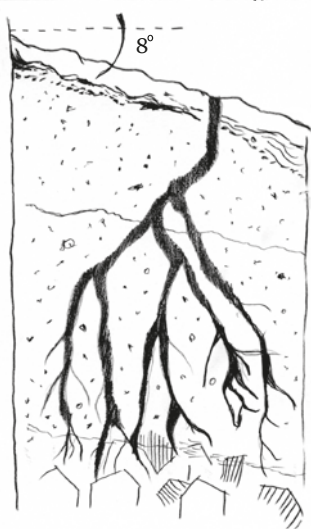
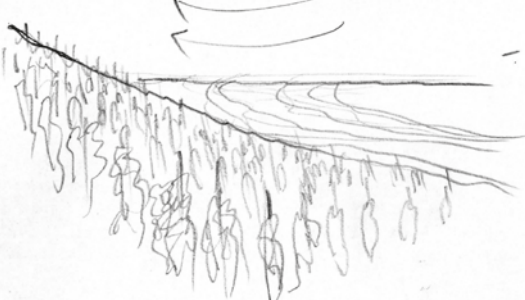
Grapes were sourced from a selected plot measuring 3.11 hectares in the Leyda Valley, the well-known southern sub-region of San Antonio, 14 kilometres from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often lasts until midday, the Leyda Valley climate extends the growing season, as its average summer maximum temperatures rarely exceed 25°C, ensuring slow ripening and the development of intense, fresh flavours and aromas, together with lower potential alcohol content. Annual rainfall is around 400 mm.

Located to the west of the coastal mountain range, the soils of the Leyda Valley developed directly from the granite rock on the coastal batholith formed 200 million years ago in the Jurassic period. The valley has gently rolling hills, exposing different areas to varying levels of sunlight and drainage profiles.

The soil of this plot has a fine texture. The top layer is shallow loamy clay with poor fertility, followed by a sedimentary "crack" clay profile. The subsoil is decomposed granite rock with a diverse mineral structure.

For this wine, we selected a small plot of Syrah. With 10,000 vines per hectare, the plot is densely planted with French clones 174 and 470 on sticks or "hermitage" style, on a north-facing slope exposed to the sun.

Leyda  
Gentle slopes



20 cm  
Clayey sand

40 cm  
Red Clayed  
Loam

Altered  
Quarzic  
Granite

Granite  
Rock

## season and harvest

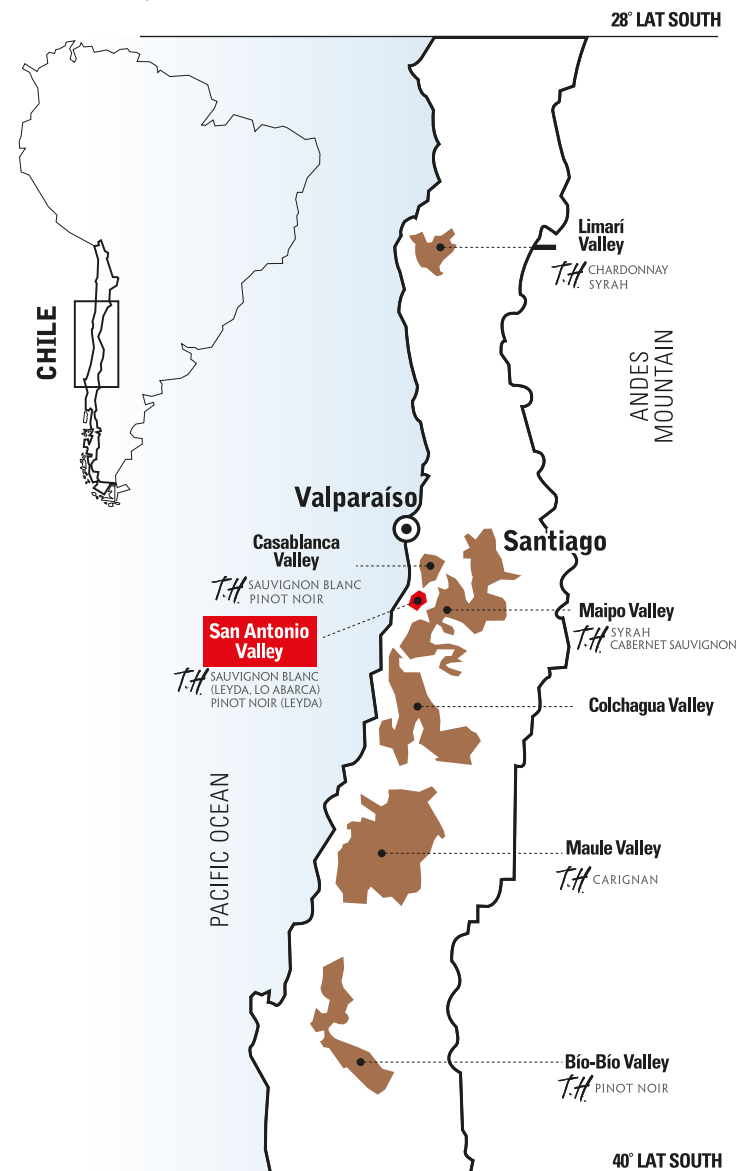
The 2009-2010 season and vintage were unusually cool. Winter temperatures were lower than average and it was also very dry, with 26% less rainfall than normal. The spring was cold as well, delaying the bud break period by 10 days. The shortage of rainfall resulted in a lower yield in this vineyard, up to 5 tons per hectare. The ripening period was cooler than a normal vintage in Leyda, with low temperatures during October and November. The maximum average temperature reached 23°C in December and 26°C in January but then dramatically dropped to 23°C in February and March, and even lower in April and May. It was necessary to wait until the second week of May, when the sugar, acidity levels and tannins were in balance. The grapes were hand-harvested early in the morning of May 19th.

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To find the location of this plot, insert the following coordinates:  
**Lat. 33°40'27.02"S Long. 71°29'24.07"W**  
into any Internet search engine.