

T.H.

Syrah
MAIPO, 2008

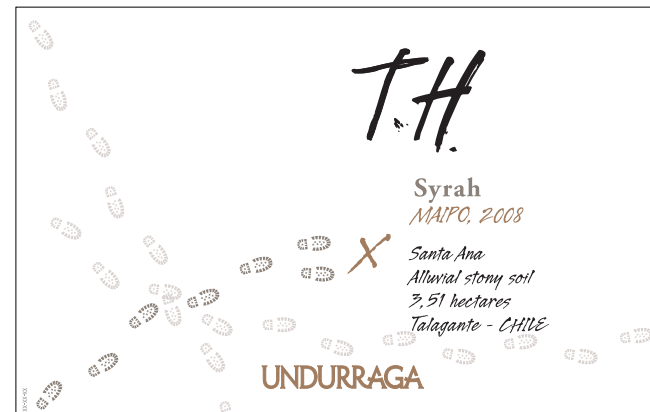
tasting notes

Intense warm climate Syrah dominated by black and red fruit aromas such as blackberries, blackcurrants and raspberries, as well as spicy notes of black pepper, sweet herbs, violets and a subtle meaty hint. Juicy and concentrated blackberry flavours on the palate with a subtle bitter chocolate note, soft tannins, and a bright acidity that brings freshness and length 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 28°C-29°C for 10 days with 3 to 4 daily "pump-overs". The wine was left over its lees and skins for an additional 8 days to further its structure. The wine was racked into French oak barrels, 30% new barrels, where it was aged for 12 months.



technical notes

Acidity: 3,68 g/l
pH: 3,45
Residual Sugar: 2,52 g/l
Alcohol: 14,0 %

bottling

13 August 2009.
12.387 bottles produced.

Winemaker: Rafael Urrejola

UNDURRAGA

www.undurraga.cl

vineyard

Grapes were sourced from our vineyard in the **Santa Ana Estate**, located in the **Maipo Valley**, world-famous for its perfect climate for red wines. The daily temperature in January and February is normally high but it decreases substantially in March and April, providing ideal conditions for a complete ripening of tannins and the preservation of fresh aromas and flavours.

The Maipo Valley soils have an alluvial origin that dates back to the Holocene period, approximately 10,000 years ago. These soils have a mixed sandy-clayey texture and a high presence of gravel, resulting in good drainage and a subsequently balanced vigour and yield in the vineyard.

We selected a small, low-yielding terroir for this wine, which was subjected to a controlled limited water supply during ripening. The yield was only 1.1 Kg per vine, providing the necessary concentration for a full and rich wine. The vines are 10 years old, French clone 174 and planted on 3309 and R110 rootstocks.

Costal Maipo

Gentle evening breezes and good temperature range.



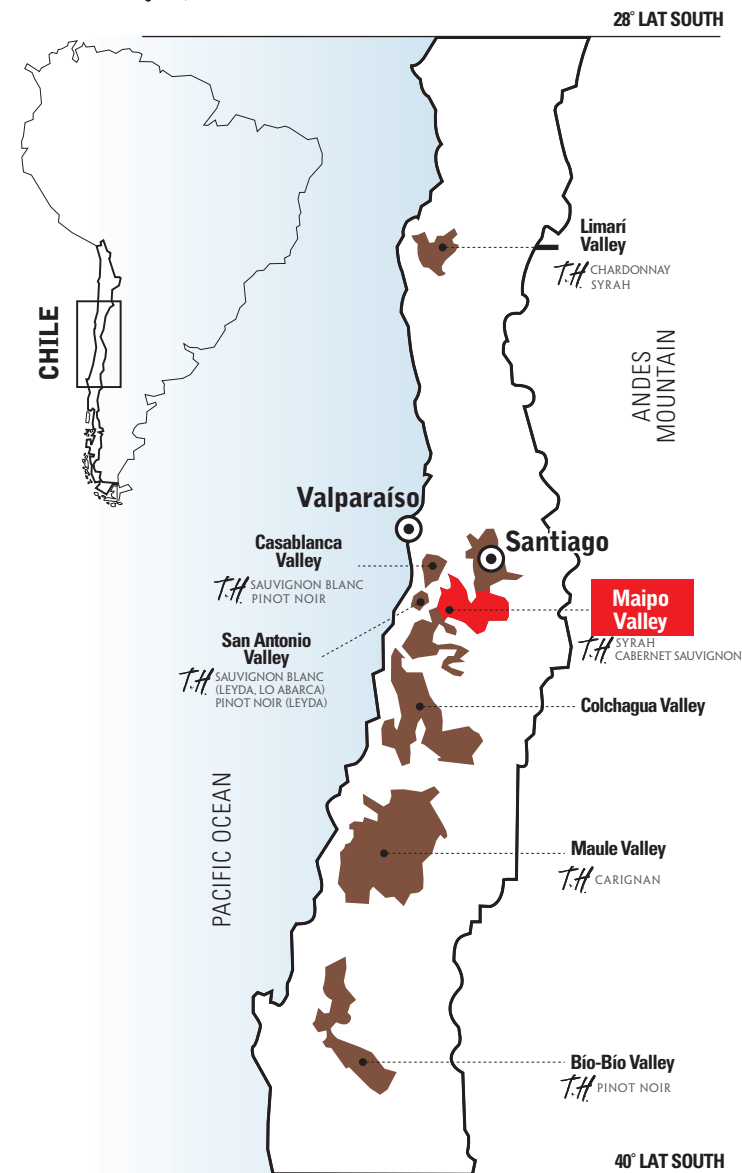
season and harvest

The season started with a cold, dry winter, with 176 mm of rainfall, 50% less than in an average year. A cold spring affected the budbreak, delaying it by almost two weeks. The ripening period was affected by higher temperatures than those in an average year, especially in February and March, which are usually cool months in Santa Ana. Well-managed vineyards such as this plot did not suffer from this heat, although lower yields were obtained because of the late budbreak, drought and some dehydration in the berries. The sugar, tannins and acidity levels were in balance by the first week of April. The grapes were hand-harvested early in the morning between 4 April and 7 May.

Harvesting of these plots of Syrah was divided between 4 April for the own roots vines and 7 May for the grapes coming from grafted vines. As a result of these climatic conditions, these Syrah grapes ripened slowly and fully, providing fresh red and black fruit aromas and delicate spicy notes.

T.H.

Syrah MAIPO, 2008



To find the location of this plot, insert the following coordinates:
Lat. 33°38'22.98"S Long. 70°53'24.84"W
into any Internet search engine.