

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Syrah

ACONCAGUA COSTA

2012

Denomination of Origin:	Aconcagua Costa
Vineyard:	Manzanar
Composition:	100% Syrah
Alcohol:	13.5%
pH:	3.45
Total Acidity:	5.9 g/L (in tartaric acid)
Residual Sugar:	2.13 g/L



VINEYARD

The grapes that go into our Aconcagua Costa Syrah came from the Manzanar vineyard, a 1,047-hectare hillside property that ranges from 100 to 300 metres above sea level. Due to its location just 12 km from the Pacific Ocean, Manzanar has a heat summation of just 1,250 Degree Days (DD) during the growing season and an average January temperature of 18.4°C.

3.2 hectares of ungrafted clone 100 Syrah were planted in 2005, and another 12.3 hectares of clones 174 and 525 followed in 2009 for a total of 15.5 hectares. Clone 100 is known for its good productivity and grapes with intense red fruit character. Clone 174 ripens earlier and produces more compact bunches, smaller berries, and a high concentration of spicy aromas. Clone 525 presents lower yields and great aromatic and flavour complexity. The Syrah is planted in the eastern sector of the property with a northern exposure, which ensure that it will reach full maturation. The vineyards are drip irrigated and the vines are trellised to vertical shoot position on soils that present a thin 40–80 cm top layer of weathered schist-type rock that confers tremendous elegance, minerality, and complexity to the wines.

Climate: Rainfall is concentrated during the winter months. Summer days are moderately warm with morning fog and cool afternoon breezes.

Soils: A thin layer of loam texture over a rocky clay base whose bedrock is weathered schist.

HARVEST NOTES

Harvest Date: Second to fourth weeks of April.

Historic Averages:

Average Temperature (Oct–April): 16.° C

Daily Temp Oscillation (Oct–April): 13.8° C

Annual Rainfall : 354 mm

This season was warmer than the three previous seasons, and the warmest month was February, which is unusual, with an average maximum temperature of 26°C. Heat summation for the months of March and April were similar to those of the previous season and reached a total of 1,276 Degree Days.

Rainfall was concentrated in October 2011, and the total from October to April was just 32.3 mm, which resulted in a healthy harvest with scant water supply.

Because this was a warm year, the grapes loaded sugars earlier than usual and therefore were harvested 10–12 days earlier to preserve proper acidity and varietal expression.

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VINIFICATION

The grapes were hand picked into small boxes weighing no more than 12 kg to prevent damage to the berries. They were then carefully inspected, crushed, and deposited into stainless steel tanks where fermentation took place at 24°–28°C. Total maceration time (skin contact) was 10–25 days. The wine was aged for 14 months in second- and third-use French oak barrels.

WINEMAKER'S COMMENTS

Bright and beautiful violet-red in colour. The complex nose displays fresh red fruit with a predominance of raspberries and cherries along with aromas of violets, black pepper, black currant, blueberries, and a bit of rosemary. The palate is fresh, lineal, and mineral with delicious notes of red and black fruits that recall black currants and blueberries along with a touch of incense and black pepper to create a very expressive and juicy wine. Very fine tannins lend a sensation of astringency with plenty of nerve. This is a young wine with tremendous personality and depth that promises a long life ahead in the bottle.