



Syrah

LA CUMBRE

2007

Composition:	100% Syrah
Appellation:	Valle de Aconcagua
Alcohol:	14.5% by vol.
pH:	3.51
Total Acidity:	6.01 g/l (Tartaric Acid)
Residual Sugar:	2.8 g/l



VINEYARD

The grapes for this wine were sourced from the finest lots of Syrah from the Max I, II, and V sectors of our Max Vineyards in the Valle de Aconcagua. This region features an extended dry season with moderately warm summer days cooled by gentle afternoon breezes that blow in from the Pacific Ocean.

The Max I vineyard is located on a hilltop 590 metres above sea level and planted to a density of 10,000 vines per hectare. The vines are head trained (as is Syrah in the Cotes du Rhone), which reduces the crop load per plant and produces highly concentrated and well-structured wines.

The Max II vineyard was planted in 1992 on a north-facing slope with loam soils of colluvial origin. The high concentration of stones reaches as much as 70% of the soil composition, which ensures low vigour potential along with excellent drainage, which is extremely favourable for growing Syrah.

The vertically-trained Max V vineyard has deep, rocky soils with excellent drainage that produce vines with medium vigour.

The variety of soil types in which the grapes are grown produces wines with varying structures, flavours, volume, and typicity, which provides diversity of character and complexity in the final blend.

Altitude: Max I slope (590 m/1,934 f asl);
Max II (580 m/1,902 f asl);
Max V (600 m/1,968 f asl)

Climate: Mediterranean with a long dry season and winter rainfall.

Soil: Max I: Thin granitic soil.
Max II: Deep soil of colluvial origin with a loam to sandy-loam texture and 30–40% stone compound.
Max V: Deep alluvial soil with 50% stone compound.

VINTAGE NOTES

Picking Dates: 18th April to 7th May.

Historic Averages:

- Mean Temperature (Oct–Apr): 18.9°C/66°F.
- Temperature Oscillation (Oct–Apr): 18.5°C/33.3°F.
- Rainfall (Year round): 250 mm/9.8 inches

The 2006–2007 season registered overall temperatures that corresponded quite closely to those of a normal year. Restrictive water management, low yields, and delaying the harvest by 10–14 days allowed the grapes to reach good levels of maturity and reach phenolic ripening with very high quality sweet tannins, rich flavours, and excellent acidity. In October, 50 mm (2 in) of rain fell in Aconcagua, which affected flowering and thus decreased the final production. January temperatures were lower than the historic average, and February had an average temperature of 18.9°C/66°F. The average temperatures during the first two weeks of March was 18.3°C/33°F, which contributed to the proper evolution of tannins and ripening. Temperatures dropped significantly from the third week of March onward, which slowed the development of ripening and led to a delay in harvest. In order to avoid a full stoppage of the vinification process, vigour maps were used intensively to harvest sectors that showed the ripest areas within each block. Given this season's low yields, (small-size clusters and berries) the red wines from 2007 exhibit great aromatic intensity, very good fruit concentration, juicy palates, and sweet, well-rounded tannins. The 2007 vintage will go down in history as a very fresh and elegant year that brought a bright acidity and round ripe tannins to the red wines.



ERRAZURIZ

Syrah

LA CUMBRE

2007

WINEMAKING

The fruit was hand-picked in small 15 kg (33 lb) cases. Upon arrival at the winery, the grapes were rigorously hand-selected on sorting tables to eliminate all extraneous plant matter, leaves, and stems to safeguard the wine's excellent fruit character. The grapes were de-stemmed, gently crushed, and transferred to stainless steel tanks, where 33% underwent a pre-fermentation cold soak. Fermentation took place at 26°–30°C (79°–86° F). 30% was allowed to “wild ferment” with native yeasts, which adds an interesting degree of additional complexity to the final blend. This was followed by an extended post-fermentation maceration at 20°C (68°F), for a total of 22 to 33 days of skin contact, depending upon the development of the individual lots. All of the lots were aged for 18 months in 100% new French oak barrels. Fining occurred naturally during this period of time.

WINEMAKER'S NOTES

Ruby-red in colour with an intense, attractive nose where black fruits such as blueberries and blackberries predominate, complemented by elegant notes of black pepper and a bit of smoke. The robust palate has a level of acidity that lends freshness and elegance. Meaty flavours and ripe fruit such as black cherries, blackberries, and plum combine with sweet flavours contributed by the oak. The finish is sweet and long, with excellent soft tannins.