

CALITERRA®

Tributo



2009
SHIRAZ
SINGLE VINEYARD
Block # Sauce

Vineyard and Harvest Report

This summer will be remembered as the season that did not want to fade away since it provided an excellent climate during March and April. In fact, April has been the second hottest month in Viña Caliterra after 2001. This kind of environment allowed us to obtain very healthy fruit. The result is also marked by the vast experience of our professional team. Luminosity this year was much greater when compared to previous seasons and for the first time, grape bunches were adversely affected as a result of excessive sun exposure, mainly due to late afternoon sunlight. A meticulous selection of the best bunches was carried out in order to select the finest grapes that were at their peak for the production of the best wine.



Wine tasting Notes

An impressive presentation, almost ink- like in color, dark yet brilliant. In the nose, aromas of ripe, red fruits blend with subtler notes of blueberry, raspberry and red pepper. In the mouth, it is sweetish with a bold attack that gives way to a highly stimulating and persistent wine. Its acidity and concentration make it ideal for extended storage.

Apellation	Colchagua Valley
Vineyard	Caliterra Estate
Composition	91 % Shiraz 5 % Malbec 4 % Petit Verdot
Alcohol	14,0 % by volume
Final pH	3,48
Total Acidity	5,74 gr/l (tartaric acid)
Residual Sugar	2,29 gr/l

Fermentation and Ageing

Fermentation was initiated at 28°C but then the temperature was decreased in order to avoid excessive extraction of the elements found in the skin. The wine was stored in oak barrels in which the malolactic fermentation was carried out. Throughout its lengthy development, the tannins were fine tuned and rounded out, and a ripeness in its fruit expression was achieved associated to the unique characteristics of the oak it was stored in, thus creating a balance that provides a pleasant finish.

Winemaker's Comment

The Syrah vineyard, like the other varieties in the Caliterra vineyards, should at this point in time have a well consolidated root system. In the case of cultivated wine grapevines, in addition to the root volume prediction that takes place during the pruning period, the considerable amount of foliage and canes that fall to the ground must also be considered, in a cycle that will repeat itself while our management and nature allow for it.

This is what, among many other things, the passing of years in a vineyard is all about. After 14 years, trunks and roots have reached an ideal maturity in order to assure consistent, high quality grapes over the years, which has been clearly manifested in the most recent versions of this line of wines.