

T.H.

Syrah
MAIPO, 2011

tasting notes

Intense Syrah dominated by black fruit aromas, such as blackberries and blackcurrants, as well as spicy notes of black pepper, together with a subtle meaty hint. Juicy and concentrated blackberry flavours on the palate with a subtle note of bitter chocolate and soft ripe tannins that give good structure 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-30°C for 14 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. It was then racked into French oak barrels, 27% of them new, where it was aged for 12 months.



technical notes

Acidity: 3.57 g/l

PH: 3.43

Residual Sugar: 2.54 g/l

Alcohol: 14.4 %

bottling

30 October 2012.

25,440 bottles produced.

Winemaker: Rafael Urrejola

UNDURRAGA

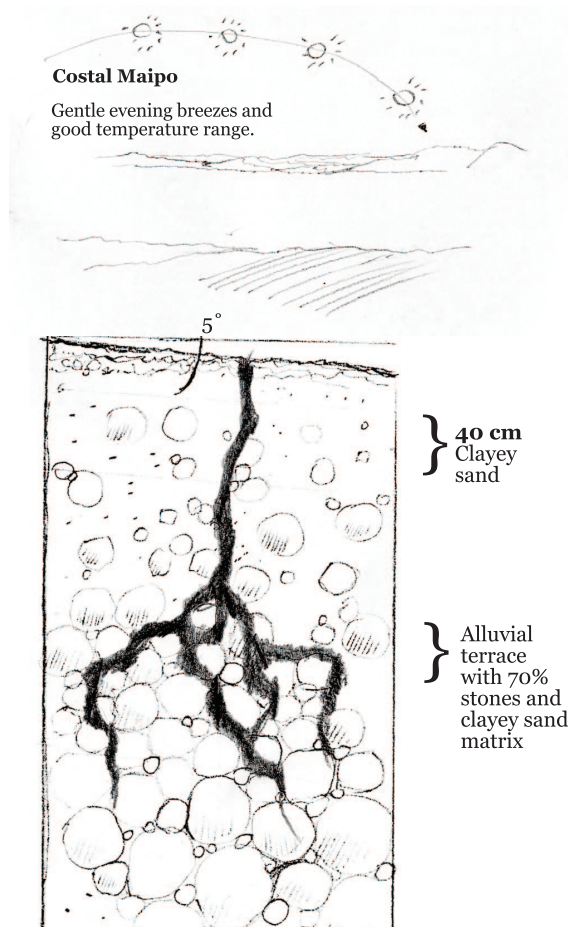
www.undurraga.cl
www.th-wines.com

vineyard

Grapes were sourced from our vineyard on the Santa Ana Estate, located in the Maipo Valley, an area 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 the 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 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 1.4 Kg per vine, providing the necessary concentration for a full and rich wine. The vines are 13 years old, French clone 174, some were planted ungrafted, while others were planted on 3309 and R110 rootstocks.



season and harvest

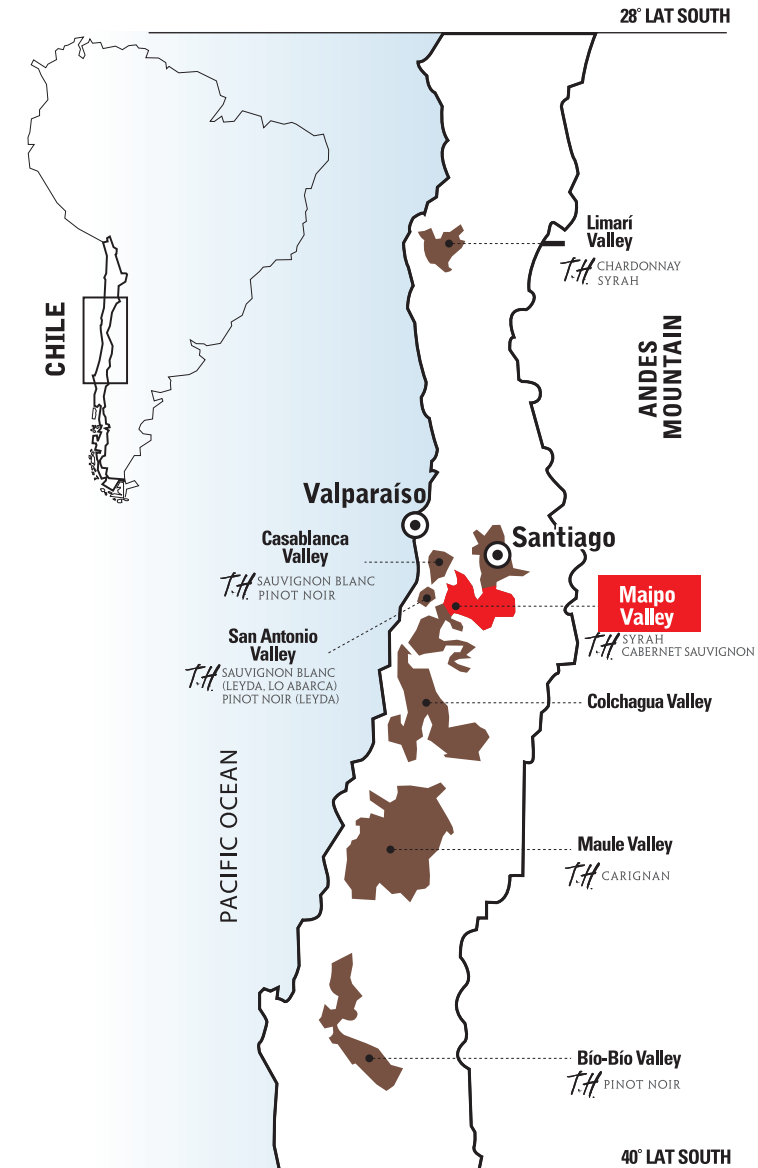
The 2010-2011 season was relatively cool compared to a normal year but slightly warmer than the previous year. It started with a normal winter, with 300 mm of rainfall, close to an average year. However the spring was cooler again, delaying the flowering and veraison by almost 7 days. The ripening period occurred at normal temperatures, with cool nights and warm days, reaching an average maximum temperature of 31°C in January, the warmest month. After this, the temperature stayed high in February and dropped down only in March and April. The sugar, tannin and acidity levels were in balance by the first week of April. The grapes were hand-harvested early in the morning between 5 and 18 April.

The harvesting of these plots of Syrah was divided between 5 April for the own roots vines and 18 April for the grapes from the grafted vines. As a result of the climatic conditions, the Syrah grapes ripened slowly and fully, providing fresh red and black fruit aromas and delicate spicy notes.

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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.