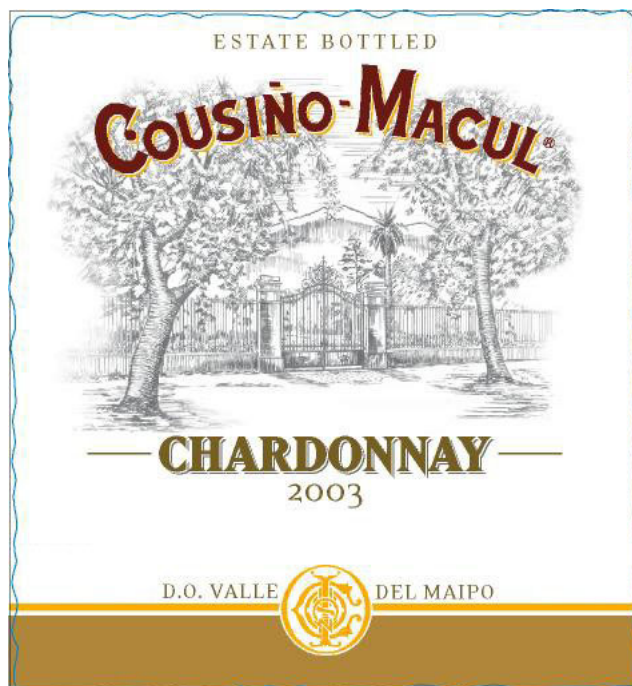


2003
CHARDONNAY
Maipo Valley

TASTING NOTES

Straw colour with beautiful floral and apple aromas that open to take on spicy, orange zest nuances. Medium-bodied, this Chardonnay is smooth with bright flavours of green apple, pear, and a hint of lime. Citrus and apple notes carry through into the crisp, refreshing finish. This vintage seems to pair extremely well with shellfish, especially lobster and king crab.



HISTORY

Cousiño-Macul was among the first Chilean wineries to grow and produce Chardonnay. Vines were originally established from cuttings brought back from France's Burgundy region in the late 19th Century. Over time, two distinct styles of Chardonnay were defined. One is a Reserva which is partially barrel fermented and aged in oak barriques. The other is represented by this 2003 Chardonnay which is a wine showcasing the pure fruit of Chardonnay. This vivacious style of fruit-filled, no-wood Chardonnay is gaining in popularity around the world.

THE VINTAGE

In the Maipo Valley, 2003 was an off-again, on-again vintage that stretched out over four months. Though tough on the nervous system, the vintage turned out to be the best in ten years for both white and red varieties. After a wet winter, the spring was cool over the first several weeks. Eventually mild dry conditions set in and remained into the summer. There was light rain at the end of January, but nothing thereafter. February brought three warm weeks which were vital to fruit maturity. All varieties ripened late, with Chardonnay picked five to ten days later than in 2002. But the cool late-season conditions encouraged slow, incremental ripening and Chardonnay developed beautifully with good natural acidity.

WINEMAKING

Harvesting began on February 24 and continued over parts of the next eight days. Transported quickly to the winery, the grapes were hand sorted before being gently crushed and destemmed. The must was clarified at 12°C for 18 hours, after which fermentation was induced in small stainless steel tanks. The juice fermented at a temperature range of 12-14 °C for 24 days. To add layers of complexity, two yeast strains were used. Both QA23 and 'prise de mousse' are felt to work slowly under cold conditions and bring out different fruit flavours in Chardonnay. This wine did not undergo malo-lactic fermentation. After being lightly fined, it was cold stabilized and given a polish filtration prior to being bottled.

TECHNICAL DATA

Varietal Composition: 100 % Chardonnay

Total Acidity: 5.80/gr/L

pH: 3.24

Alcohol: 13.6 %