



WINEMAKER'S VINTAGE NOTES

"2005 gave us the finest Chardonnay in my experience. The growing season for this vintage was the kind that we dream of for our white wines. It was warm enough to ripen the grapes, but cool enough to ripen them slowly and incrementally. We harvested at ideal sugar and acid levels which gave us a Chardonnay with freshness, rich character and bright acidity. The typically low pH of the fruit provides backbone and stability

Matias Rivera

WINEMAKING

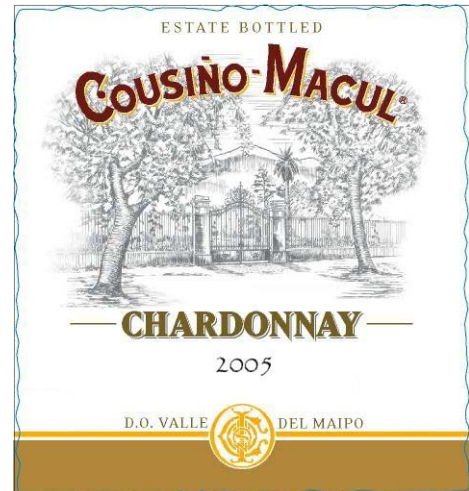
Grapes were harvested from March 2 until March 8, with each batch transported quickly to the adjacent winery. The grapes were hand sorted before being gently crushed and destemmed. The must was fermented in stainless steel tanks for 25 days within a temperature range of 55 to 57°F. To add layers of complexity, two yeast strains were used. Both QA23 and 'prise de mousse' work slowly under cold conditions and bring out different fruit flavours in Chardonnay. To retain the fresh flavours of the fruit, 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.

THE ALTO MAIPO

Cousiño's vineyards are located in the Alto-Maipo, the area of the Maipo Valley closest to the Andes where certain sites benefit from the "Andes Effect". This refers to the cooling mountain air that descends during the evenings to create a wide range in daily temperature. Typically, during the growing season the daytime high of 90F will see the evening temperature drop to 50F. For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

HISTORY

Cousiño-Macul was among the first Chilean wineries to grow and produce Chardonnay. Vines were originally established in the Maipo Valley from cuttings brought back from France's Burgundy region in the late 19th Century. Over time, the winery developed two distinct styles of Chardonnay. One is their Antiguas Reservas which is partially barrel fermented and aged in oak barriques. The other, represented by this 2005 Chardonnay, exhibits the pure fruit of Chardonnay. This vivacious style of fruit-filled, no-wood Chardonnay is gaining popularity around the world.



TASTING NOTES

Straw coloured with a green tint, this no-oak Chardonnay offers bright aromas of ripe pear and Granny Smith apples along with Meyer lemon fragrances. Fairly full-bodied, it has bright, mouth-watering fresh fruit flavours of pears and lemon custard that continue on into its long, sumptuous aftertaste. Balanced and smooth, it cries out to accompany fish and shellfish, especially lobster or prawns, but it is also well-suited to white meats and pasta with creamy sauces. Its easy-quaffing quality makes it an excellent aperitif wine.

TECHNICAL DATA

Varietal Composition:

100% Chardonnay

Appellation: 100% Maipo Valley

100% Buin Estate

Total Acidity: 5.75 gr/L

pH: 3.30

Alcohol: 13.7 %