

2014

Vintage Report



Max Vineyard

The 2014 season in Max Vineyard began with a cool and dry spring, including some cold spells in late September, however temperatures rose slightly reaching historical averages.

Bud break began in mid-November and was followed by warm weather at bloom. A fairly classic weather pattern set in over the summer time and the vines set a healthy crop. Long weeks of warm weather allowed a well-paced and uniform development of deep berry colors. We experienced a slight heat wave during January, the bunches were protected from direct sunlight by its healthy canopy, having being carefully looked after by a meticulous irrigation program as to avoid any kind of stress during the season. Fruit was able to dangle on the vines for a long time, evolving slowly to its full maturity.

Harvest in our Max Vineyard commenced on March 18th with Petit Verdot and Malbec, followed by Cabernet Sauvignon on March 21st and Syrah on March 26th. Finally Carmenere, the latest ripening variety, begun harvest on April 7th, finishing a month later. Overall we experienced an average of 15% less yields driven by the cool temperatures at the beginning of spring.

Total heat summation during the 2013-2014 growing season reached 1,563 Degree Days (DD) which is aligned to the historical average of 1,567 DD, yet 4% higher than previous vintage, mostly driven by higher minimum temperatures.

The classic conditions of this season at Max vineyard, resulted in representative wines for the terroir. Cabernet Sauvignon was characterized for its elegant concentration, fine tannins and long finish. Carmenere, in general present a good mid palate and pleasant spicy notes. On the other hand, in Syrah we find red fruit characters and spices, with and intense and attractive colour.

Aconcagua Costa

The 2014 growing season in Aconcagua costa was classic in nature. A dry winter turned into a cool spring that brought some frost spells and also a reduced vigor in response to the lack of soil moisture, while enduring warmer temperatures at bloom.

Bud break of the vines began on August 22nd and finalized at the end of October, which was a bit longer than previous years, mostly driven by the cooler spring temperatures. Sauvignon Blanc and Chardonnay grapes saw a loss of up to 30% of the crop due to the frosts during September. Flowering was aligned to previous seasons and due to the dry growing conditions we were blessed with a very healthy fruit set. A moderately warm summer allowed the vines to focus on slowly ripening their small crop and evenly develop their flavors while maintaining superb acidity. As temperatures started to rise in the summer, this helped to bring uniformity to the ripeness of the fruit.

The Aconcagua Costa harvest commenced on February 18th, with the first block of Pinot Noir, followed by Chardonnay that started the following day, and very similar to the dates of the previous season. Sauvignon Blanc picking started on February 26th, which was 15 days earlier than previous season and Syrah commenced on the 31st of March, also 15 days earlier.

Total heat summation during the months of October through to April reached 1,252 degree days (DD), which was 5% higher than the previous season (1,196 DD) and 3% higher than the historic average of 1.216DD.



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Driven by a small crop, results during this season were represented by elegant wines, great character and finesse. Pinot Noir was characterized by subtle and fine aromas, with an excellent quality of tannins with a slight grip in the palate, giving character and personality to these wines. Chardonnay resulted in wines of great minerality and vertical acidity, accompanied by a pleasant volume in the mouthfeel. Syrah stands out for lively and spice flavors, bright acidity and structured yet elegant tannins on the palate.

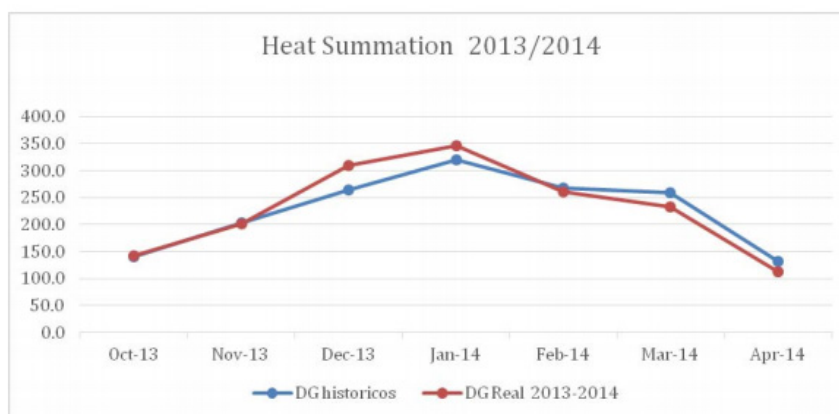
Viñedo Chadwick

The 2014 vintage highlights the very character of Alto Maipo. The season began with a cool spring, including some cold spells in late September, but also exceptionally little rain. These conditions resulted in small berry sizes giving excellent flavour concentration and structure to the wine.

During the growing season we experienced 1,604 Degree Days (DD) similar to historical average of 1,584DD, however minimum temperatures were lower when compared to past 5 vintages, mostly driven by an increase in the number of foggy days during the season, allowing the vines to slowly ripen. The season was also marked by the lack of rain, where the vines responded to the dry soils by producing a healthy, controlled canopy and an excellent fruit set of small berries. Moderately cool temperatures at the beginning of spring resulted in a delayed flowering of 15 days at Viñedo Chadwick, however it was followed by a slightly warm summer, allowing the average size crop to mature evenly and reach optimal ripeness. Cooler overall temperatures and the long growing season allowed for the grapes to maintain beautiful acidity and develop fine grained tannins, while the warm summer months brought the fruit to full maturity.

Harvest started on March 18th, lasting 10 days and required considerable patience to achieve tannin and phenolic ripeness, as each parcel reached their optimum maturity one after the other. Overall we experienced an average of 10% less yields driven by the cool temperatures at the beginning of spring.

The vines concentrated in their lower yields, resulting in grapes with wonderful level of acidity, vividly preserved flavours and great concentration. Cabernet Sauvignon presented a full and elegant mid palate, intense colour and moderate alcohol levels. Carmenere was characterized by a fine mouthfeel and spicy aromas with subtle herbal notes.



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