

2015

Vintage Report



Viñedo Chadwick

Viñedo Chadwick's 2014–2015 season began with conditions that were ideal for achieving balanced expression and healthy plants. Heat summation was higher than in previous seasons and reached 1,686 Degree Days (DD), which is 5% higher than the historic average of 1,599 DD.

Budbreak took place on September 8–29 and ended with the final blocks of Cabernet Sauvignon. October temperatures were higher than the historic average and accompanied by long weeks without rain. Flowering and fruit set occurred in November, and the season continued with favourable conditions that aided in the good formation of bunches with small berries.

Temperatures began to rise slightly toward the end of spring, and this enabled uniform bunch development. The foliage was carefully managed to remain active and healthy throughout the season while preventing over exposure of the bunches, and a precise irrigation strategy ensured good plant function through harvest.

March and April were moderately warmer than the historic average, concentrating the Merlot, Petit Verdot, and Cabernet Franc harvests during the second half of March and Cabernet Sauvignon during the first half of April.

The relatively early 2015 harvest resulted in a vintage with a fresh palate profile, fine tannins, elegant potency and concentration, subtle aromatic expression, and deep colour.

Max Vineyard

Winter brought optimal spring conditions for the interior of the Aconcagua Valley, and the average maximum temperatures were slightly higher than the previous three seasons, although the average minimums were lower.

Budbreak at the Max vineyards began in late September, and good weather extended throughout the spring as well as flowering and fruit set in November. Veraison began in late December, which was earlier than in the previous year due to a higher heat summation.

The heat summation for January and February was similar to the historic average, which enabled the grapes to ripen slowly. It was considerably higher in March and April (see Graph 1), and we reached the end of the ripening period with healthy foliage that protected the bunches from direct sunlight and allowed the tannins to ripen elegantly.

Heat summation for the full season (Oct–Apr) was higher than average at, which is 6% higher than the historic average (1,582 DD). Precipitation was nearly non-existent during the period, which allowed for healthy plant development.

The grapes reached full maturity earlier than in previous seasons. Harvest began on March 13 with Merlot and Cabernet Sauvignon followed by Petit Verdot on March 19, Syrah on March 28, and finally, Carmenere April 5–29.

The wines that originated in the Max vineyards this season are characterized by their elegant potency with intense colour and tremendous depth and concentration on the palate.



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Vintage Report




ERRAZURIZ
VINOS DE FAMILIA DESDE 1870

Aconcagua Costa

The 2014–2015 season began with an ideal spring, the heat summation was moderately higher than the historic average, and there was no rainfall.

Budbreak began on August 9 with Chardonnay—13 days earlier than in the previous year—followed by Pinot Noir on August 14, Syrah on September 18, and finally, Sauvignon Blanc on September 22.

Flowering took place during the second half of October and the first half of November. There was no rainfall, and the temperatures were moderately higher than the historic average. These favourable conditions enabled good fruit set and well-formed bunches.

The season's heat summation was 1,311 DD, which is 5% higher than the previous season (1,252) and 7% higher than the historic average of 1,230 DD. This difference was primarily due to the high temperatures during the second half of March and the month of April, when the white varieties and Pinot Noir had already been harvested. Therefore, the heat did not affect the resulting wines, which obtained an elegant aromatic profile and excellent sugar levels.

Harvest began in Aconcagua Costa on February 16 with Chardonnay and Pinot Noir, followed by Sauvignon Blanc on March 2, and Syrah, which was 11 days earlier than the previous season, on March 20.




This year's heat summation for Sauvignon Blanc, Chardonnay, and Pinot Noir was very close to the historic average because these varieties were harvested before the hottest months. The wines present a fresh and elegant profile on the nose and the palates are characterized by their minerality and juicy acidity. This vintage's Syrah has subtle notes of black olives, spices, and flowers. Its tense acidity is contained by fine tannins, which reached full maturity in late March.



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