

Undurraga 'TH', Syrah, Valle de Leyda 2018



Cool climate and intense Syrah with spicy and peppery aromas surrounding a core of fresh raspberries and wild berries complemented by savoury notes of smoked meat and black olives.

Producer Note

Undurraga is one of Chile's most prestigious wineries, consistently receiving high scores from top wine critics. Founded in 1885, Undurraga owns 1,350 hectares of estate vineyard in Chile's premium wine producing areas such as Leyda, Cauquenes and Itata. Head winemaker Rafael Urrejola has spent a great deal of time researching and understanding the diversity of Chile's vineyard sites; the result is the emblematic 'Terroir Hunter' range. Undurraga cultivates their vineyards with respect for the environment and follow a philosophy of minimal intervention in the cellar in order to showcase the terroir.

Vintage

Much-needed winter rainfall replenished the soil water reserves and sustained the vines through the dry growing season that followed. Dry conditions reduced disease pressure and the grapes ripened slowly, encouraging good flavour accumulation in the fruit. 2018 was a good vintage for both quality and quantity and the wines show excellent varietal character.

Vineyard

Located to the west of the coastal mountain range, the Leyda Valley has gently rolling hills, exposing the vines to varying levels of sunlight and drainage profiles. The soils are developed from granite rock on the coastal batholith formed 200 million years ago in the Jurassic period. For this wine, the grapes were selected from a small plot of Syrah grown in finely textured soils. The top layer is shallow loamy clay with poor fertility, followed by a sedimentary 'crack' clay profile. The subsoil is decomposed granite rock with a diverse mineral structure. The plot is densely planted with 10,000 vines per hectare of French Clones 174 and 470 on a north-facing slope exposed to the sun. The yield averages two kilograms per plant, which favours the concentration necessary to achieve a wine with great richness.

Winemaking

The grapes were hand-picked on April 25th and rigorously selected to ensure that only healthy, ripe berries were vinified. After crushing, the grapes were cold macerated at 6°C, under anaerobic conditions for six days in a stainless steel tank. Fermentation took place with natural yeasts at 27 to 28°C for 20 days with three daily pump-overs. 15% was whole bunch fermented, i.e. with its stalks, to achieve greater aromatic complexity and structure. The wine remained in contact with the lees and skins for 14 days in order to further enhance its structure. It was aged in 500 litre French oak foudres for 12 months, where it underwent malolactic conversion.

Tasting Note

Cool climate Syrah with spicy, peppery aromas and notes of fresh wild herbs surrounding a core of wild berries. Mineral on the palate, with a tense tannin structure and a vibrant acidity that gives freshness and identity to the wine.

Grape

Syrah 100%



Winemaker:	Rafael Urrejola
Region:	Valle de Leyda
Sub region:	Valle de Leyda
Country:	Chile
Alcohol:	13.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2.3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5833818A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork