



June, 2013



VIÑA ANAKENA: HARVEST REPORT 2013

OVERVIEW :

The 2012 – 2013 growth season was a challenging one, with cooler temperatures and rain during spring delaying the normal vegetative growing cycle of the vines by as much as two weeks in our **Leyda Valley** and **Alto Cachapoal** properties. The vineyards in **Peumo** and **Colchagua** were not that much delayed, resulting in a compact harvest. Careful planning and scheduling of picking was ever critical, so as to ensure efficiency both in the vineyards and in the winery, while all the time pushing for maximum quality.

Let´s take a closer look at the individual properties...

VIÑA ANAKENA WINERY & VINEYARD, ALTO CACHAPOAL:

Our main vineyard in Alto Cachapoal, at the foothills of the Andes Mountains was also delayed in ripening, resulting in the first Merlot from this estate being picked on the 13th of March, 9 days later than in 2012. We alternated the picking between the Merlot and Chardonnay from this property. This gave us a good head start on the red fermentations, as we knew that later in the season space would be scarce and that tank rotation (fermenting more than once in the same tank) and efficient use of the pneumatic presses were of the utmost importance.

Next we picked the **Sauvignon Blanc**, after which we moved to the **Viognier**. These wines are showing elevated aromatics and good mouth feel.

With all the white grapes picked by the end of March, we slowed picking down a bit, as the Cabernet Sauvignon grapes were not at the optimum ripeness level just yet. In the meantime we did bring the **Malbec** from this property, as well as some earlier **Syrah** blocks from Las Cabras Vineyard in the Cachapoal Valley and La Isla Vineyard from the Colchagua Valley further south.

Cabernet Sauvignon is arguably one of our best varieties, and we constantly walked the blocks during the month of April in order to determine the optimum harvest window. Tasting the grapes, we found that the tannins were quite harsh and lots of green flavours showed until late in the season, thus we held off the pick. Our patience finally paid off, as by the 24th of April the grapes were showing soft, elegant tannins in the vineyards and we started picking, with the last grapes of this variety from Alto Cachapoal coming into the winery on the 29th of April, only 5 days later. Good thing, too, as it rained the following week, as so often happens towards the end of harvest. We worked the grapes softly in the winery, applying 3-4 days of cold soak and then fermenting clean, taking care not to over extract the wines. The result? Lush, full Cabernet Sauvignon wines with soft, velvety tannins. These wines will go down to barrels soon, only improving on the excellent quality we already have.



Once done harvesting the Cabernet Sauvignon, we again opted to wait the Carmenere out, as the grapes were not at its optimum ripeness level yet. First Carmenere was picked on the 9th of May and we finished this variety in three days straight.

In 2013 the Viña Anakena Winery & Vineyard property came very close to its harvest forecast, delivering slightly more kilo's than projected – mainly due to the Merlot and Chardonnay weighing in a bit heavier than expected. Quality overall is good and as expected, providing wines for all the programs from the Varietal range up to ALWA.

LAS CABRAS VINEYARD, CACHAPOAL VALLEY, PEUMO:

Patience was the key this year, and we waited until the 1st of April before harvesting the



Cabernet franc. Then it was back to the waiting game, only harvesting the **Syrah** during the last week of April, after which we moved to the **Carmenere**, picking all the blocks during the first two weeks of May. Picking the Carmenere this late, we ensured that the final wines show lots of ripe fruit and spicy aromas, without any of those nasty green aromas Carmenere can sometimes be known for. The tannins are also very velvety at this

stage, and wines show great weight in the mouth. 2013 was a great year for Carmenere.

This vineyard in the Peumo area in the Cachapoal Valley is now consistently delivering excellent wines, and this year was no exception.

LA ISLA VINEYARD, COLCHAGUA VALLEY:

This estate is arguably one of the most difficult properties when it comes to calling the picking dates, as there are so many different slopes planted with different varieties. Walking the blocks frequently, I dare say that we managed to pick most grapes as close to the optimum ripeness level as possible.

Syrah was the first in line, starting on the 21st of March – and we continuously kept on picking blocks throughout the next months (alternating with other varieties), wrapping up the Colchagua harvest also with Syrah, on the 8th of May. This longer time period was mainly due to different slopes and levels of vigour requiring some blocks to hang longer.



Cabernet Sauvignon was picked in a similar fashion, with the first grapes of this variety coming into the winery on the 8th of April. Towards the end of this month we harvested the **Carmenere** and then brought in the **Petit Verdot**.

We are truly excited about the quality of the wines coming from La Isla Vineyard, as the vines are now really coming into their own, being more established and hence able to optimally ripen the grapes. No surprises here on crop weights, as the tonnage off this property was very much in line with the forecast.

LAS BRISAS VINEYARD, LEYDA VALLEY:

This was a difficult year for Leyda, as the rains and cool weather early on created an ideal environment for difficult conditions. We managed each selected block carefully, removing botrytis infected clusters and ensuring that only the best bunches arrived at the winery – when we finally got to harvest !!! Crops on average were a little lighter than anticipated, but the quality was excellent.



The **Sauvignon Blanc** blocks were harvested between the 4th and 24th of April 2013. This 3 week period allowed us to pick blocks (and therefore different grape clones) at different ripeness. This, combined with different yeast strains and fermentation temperatures, resulted in a broader spectrum of aromatic profiles in the final blending block wines. Expect great things to come for the ENCO and TAMA Sauvignon Blanc wines from Leyda this year.

Pinot noir was picked during the second half of April, a nerve wrecking period to say the least. Resulting wines are showing elegant tannins and good color.

Chardonnay and **Riesling** were picked during the last week of April. Grapes were whole cluster pressed whenever possible, and the resulting wines are showing crisp cool climate acidity and elegant mouth feel.

CONCLUSION:



We expected great things this year and have not been disappointed. 2013 was not the easiest of years, due to harvest taking place in a smaller time period than normal - but overall the quality is excellent as expected.

Gavin Taylor