

# WINE REPORT 2011

ROOTS OF THE ANDES  
*Anakena*  
CHILE

The 2010-2011 production season that has just ended was marked by a lower heat build-up in all areas Viña Anakena has vineyard operations. Indeed, there were delays in the growth stages (budburst, flowering, etc.) in all fields and varieties of about one to two weeks. Therefore, the major part of the harvest took place well into the fall.

Another striking feature was the significant dry winter we experienced in central Chile. Fortunately we didn't have any particular effect in our fields with the exception of our production in Palmilla where water rationing had to be made for a few days in December. However, the production saw only a marginal decrease.

Following our low winter rainfall an already classic dry summer came. This low moisture conditions were very favourable to assure the grapes' health. Only the wetter coastal climate that Leyda has offers more challenges as the temperatures are substantially lower than in the inland valleys and air moisture is higher, challenges that are both necessary and fruitful if one considers oneself belonging the faction that produces high quality wines.

## VARIETIES

### WHITE WINES:

In a cool season like this one the earliest varieties are precisely the main beneficiaries. Moreover, given that it was, like last season, a year of reduced crops, it may have been an important factor for concentration in the grapes. So generally, white wines had a very good performance in quality.



### *Sauvignon blanc*

As for our high end Sauvignon blancs we count on our fabulous farm which is very close to the ocean in the Leyda district. Sort of an extreme weather place, showing cool temperatures even in the middle of summer, it makes itself like a near to perfect site to grow this variety. Therefore, probably due to a matter of place, once again it's performing just great. It is really a luxury to have a so consistent grape year after year which delivers a wine of great peculiarity and identity. It has its distinctive character, herbaceous, with hints of yellow pepper, fruity, with citrus, very mineral, almost salty, and in fact reminiscent of seawater braking on a rocky beach, extremely tasty for its fine acidity and great length. In short, again a great year for our Sauvignon Blanc from Leyda.

After a slow ripening, we brought the grapes to the winery in mid-April to ascertain the great quality of the juice they gave us. Highly concentrated, with aromas of exotic tropical fruits as very influential. We decided to ferment these musts with wild yeasts to learn more about the character of the area, which ended worth trying.

In another stage, we are working some malolactic fermentation with a few lots. While avoiding the classic notes of buttery cream or heavy wines, the intention is to get the version of this process that contributes to the elegance and finesse of the resulting wine. So, we think this year's wines have great potential, especially the aspect of typicity and personality.

### *Chardonnay*

This variety surprised us with significantly lower yields than expected, which did not made us precisely happy. But in return, the concentration of aromas and flavors that this has generated, at least from the qualitative point of view, tends to reward the decline in production.

### *Viognier*

An already classical of the Viña Anakena wine portfolio, it had an exceptional performance this year. It has also expressed its nobility as to be one of the varieties that did not suffer further declines in production. A very fine fragrance of ripe fruit such as peaches and apricots, mixed with floral aromas of jasmine and lavender make wines that have an above average complexity and intensity compared to what has happened in other years.

Perhaps because of the cooler season and therefore higher acidities the wines have more nerve. This, along with the ability of this variety to be creamy and full bodied, it has made itself very tasty in the mouth. It is certainly a variety well adapted to our climate and soils of our Requinoa farm.



### *Riesling*

This variety from Leyda was one of the hardest hit by the drop in yield; however, its qualitative performance is well above average. A great scent of flowers is coming out in the different lots of wine, and then the mouth is marked by a sharp acidity that gets no one unmoved. Almost salty and very concentrated. It will be interesting to follow this wine after some time in bottle.

### *Pinot Noir*

With a distance this variety offers the greatest challenge at both vineyards and the winery. Capricious to yield, very demanding on planting site, literally of a somehow delicate skin, possessing a very strict quality peak window during harvest, are just some of the various aspects that make Pinot Noir very demanding of our time and efforts during the season.

With this in mind it is essential to have a good combination of site and plant, source of the necessary leverage to produce high quality Pinot. This is what in fact we have in our fabulous Leyda farm.

Once in the winery its demands don't stop. It is the grape that requires a special pumping over strategy, great care in the fermentation temperature, at the end, again a number of challenges.

With this variety we moved deeper in the use of native yeasts to continue our course towards wines with increasing sense of origin. We are pleased with quality, but the amounts have been elusive this year. However, it is a good problem to have.

### Red wines

For red wines it opens a whole palette of locations because Viña Viña Anakena has chosen to produce diverse and high quality wines. The only known way is to locate that area better suited for the varieties we have chosen. Thus, we get a very good Pinot Noir from our fresh field of Leyda to an excellent Carmenera from our warmer plantation in Peumo.

### *Merlot*

As in the previous year when the season was also colder than normal, Merlot is a variety that is favoured by lower temperatures. Thus, the grape takes more time





hanging on plants to slowly mature. This has lifted the fruitiness of the variety and concentration has also been outstanding. So much so that we are thinking of a Single Vineyard Merlot, currently absent from our wine portfolio. Quality is there, we'll see what our clients say about it.

### *Carmenere*

This variety is perhaps the one that had the most difficult season. The climate that suits it most is that of our dry, hot summer with plenty of sunshine even in the latter part of the cycle. In a season like the one we have just experienced Carmenere offers significant challenges to land and the team in charge. With this variety becomes clear if the chosen site is above the barrier offered this year by the atmosphere.

Today, a few weeks after completion of the vintage, the wines are very fruity, with good colour and good structure. They are superior to the 2010 harvest. It's about to be seen if they exceed the 2009 vintage. We'll know it after their evolution in the ageing period, which undoubtedly presents one of the many challenges for the team.

### *Malbec*

This variety is one of the flexible ones. It is somewhat immune to variations with vintages. Again this season is a marked floral fruity exuberance. This wine is very easy to make, ductile (perhaps a variety to begin in the world of wine), due to the good adaptability of the grape to the place it offers fewer challenges for everyone. In fact, in a year of generalized poorer yields like this one, the Malbec was one of the exceptions.

### *Syrah*

Another versatile and almost immune variety, like Malbec, to year to year fluctuations is the Syrah. This season we have wines of great color, as usual, lots of fruit and perhaps less of that note of stuffed animal-like notes that in other years characterized the Syrahs. Soft tannins promise a nice development without doubt. Only about 8 to 10 months in barrels would be enough to have the first stage completed. Without question, this year will be remembered for choosing wines of this variety.

### *Cabernet Sauvignon*

This is the variety that we, as a company, have the greatest challenges with. A first general conclusion is the high base quality got from our vineyards. While obtaining a



range of qualities inherent in any process of winemaking, we observed that the basic qualities of former times have become excellent varieties, which ensures to improve our position as a winery of high quality / price ratio up until the end of our portfolio. Then in the reserve range and above we had very good results. It only remains to expand the volumes in the future to make them match with the demanding sale targets we have set.

*Sergio Cuadra*  
*Chief Winemaker*  
*Viña Anakena*  
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