

2010

Vintage Report



CALITERRA®

The 2009-2010 season will be remembered as one of the coolest from recent years, allowing a smooth and prolonged ripening grape, with very healthy fruit, but also in some cases resulted in lower yields. This is largely due to the phenomenon of El Niño, during the spring of 2009 was felt with particular intensity through lower temperatures and plenty of cloudy days in central and northern Midwest. Perhaps the worst effects of this phenomenon were frost that affected the valleys of Casablanca, San Antonio and Leyda. In our field of Colchagua, meanwhile, reported a decrease in the accumulation of Degree Days 10% from historical average. Thus, temper and patience were tested by the slow but steady maturation of the grapes, which meant a concentrated harvest towards the end. Fortunately, weather conditions were benevolent, with only a few minor showers, when they were virtually all the grapes into the winery.

Casablanca: was one of the few valleys that reversed the trend of cold year that dominated the country during the 2009-2010 season, despite recording a series of spring frosts that caused significant decreases in income, mainly white varieties. As for temperatures, there were overall increases in average up to 9.5% (March) compared to historical averages, the exception being the month of November, with a decrease in the average temperature of 7.7% largely explained by a decrease in minimum temperatures reached 5 ° C (34% below the historical average and 40% lower than it was last season). This affected the flowering and fruit set, which explains the low yields obtained in the Sauvignon Blanc and Chardonnay, due to a fall in the cluster by fewer and smaller berries weight of them. The average temperature in January (the hottest month) was 20.4 ° C, 4% above the historical average, while the total heat accumulation was 1574 GDD, GDD 50 more than last season and 3.3 % above the historical average.

Leyda: In contrast to Casablanca, Leyda presented a very cool growing season, with decreases in the average temperature in each month, reaching up to 14% in September, mainly due to the fall in minimum temperatures, which reached up to 16 % less than the average for the last three years (February). During March, was also the place that had the greatest drop in temperatures, above 14% in relation to the average of the last three seasons. The average temperature for January was 16.8 ° C, 6.6% below the historical average. In terms of performance, cold spring resulted in a lower fruit set, leading to a reduction in bunch weight in some cases by a slight decrease of N ° of berries and berry weight also., Resulting in a 20% lower production expected. The total heat accumulation for the season was 1149 GDD, GDD 43 less than last season, and 13% below the historical average for the area.

Colchagua: Each month of the growing season decreases in their average temperatures, reaching even 18.4% less in April and 3% less in the hottest month, January, compared to historical averages. As indicated at the beginning, this resulted in a very challenging season to achieve proper maturity, recorded earlier delays of 11 to 13 days at different phenological stages of plants and lower heat buildup which eventually reached the 1,538 GDD, 175 GDD less than recorded in the previous season and 9.5% lower than historical averages. This puts Colchagua valleys as one of the more decrease in the average temperatures and heat storage during the 2009-2010 season.

The lower temperature of the season, especially in November (at full flowering), may have resulted in lower fruit set for other years with a consequent drop in yields. However, the estimated yields were affected mainly in Carmenere and Malbec, with declines of 11.6% and 5.5% respectively, while Cabernet Sauvignon and Merlot were more moderate low at 5.5 and 1.9 % respectively. Meanwhile, increases were observed in 5.6% Syrah and Cabernet Franc with 12.1% compared to the original plan. Finally, the strain behaved independent of the effects of the season was the Viognier with an output as expected.

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Curicó: This season was particularly cold in Curico, registering declines of up to 23% (September) average temperatures compared to historical averages. October and December escaped this trend, registering increases of 0.2% and 1.4% respectively. The average January temperature was 21.7 ° C, 2.5% lower compared to historical averages. Except for flushing, which beat one days in relation to the previous season, flowering, fruit set, paints and home were delayed harvest of 20.17, 6 and 11 days, respectively, resulting from thermal declines mentioned above. Notwithstanding the foregoing, the total heat accumulation was 1657 GDD, GDD 45 more than last season, but 13% lower in relation to historical averages.

White wines:

The quality of the 2010 white wines we are very satisfied. Maybe it relates to freshness of the season, poor performance, or a combination of both, the case is that the concentration and complexity of the various lots have exceeded expectations.

Sauvignon Blanc

Is intensely aromatic and flavorful mouth is the main feature of the wines from this grape. Notes minerals sharply, almost metallic, again partnered with interesting aromas such as red pepper, tomato leaves, and lime are the most common descriptors Sauvignon blanc wines in 2010. They will have great success at the mouth of one of the most poignant acidity has been in years.

The good performance of this strain usually fits rather cool climates, so this season and could anticipate how well suited for the strain and although the heat summation of Casablanca has been in line with historical averages, in practice we observe Delay in maturity around 10 days, despite the lower yields were carrying plants (suggesting an advancement of the harvest).

In Leyda meanwhile, was clearly yes, in the sense as in the data, we were facing a cold season. Thus, the resulting wine is, at the time of this writing, very expressive and complex, which promises us a great final product. Chardonnay

From Casablanca we got a very healthy and balanced fruit for online booking and Tribute. The batch has finished its fermentation process are very typical, with good intensity and with great potential to grow up in the coming months, judging by their concentration. Also we have a great vintage as the wines from this grape.

Viognier

While we have a small production of this strain, its participation in the mix of our Limited Edition Tribute syrah-Cabernet Sauvignon-Viognier is still influential and attractive enough to warrant a performance evaluation. This year is a wine of great volume aromatic, very fruity, and a smooth mouthfeel and quite remarkable. No doubt a useful tool in the mix especially the Chardonnay.

Meanwhile, lots of Syrah co-fermented with Viognier are very promising quality tremendous potential.

Red wines

In the case of red wines, we landed in our field located in the heart of the Colchagua Valley, where we focus our production. As noted above, this was the coolest season so far recorded all here. Therefore, naturally expect a delay in maturity which finally was around 10 days, in addition to uncertainty about the phenolic maturity.

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