



ODFJELL

FAMILY Saga

VINTAGE 2009 **VARIETY** Blend **COMPOSITION** 40% Syrah / 30% Carignan
25% Cabernet Sauvignon

A hundred years ago two brothers –two captains– came ashore and founded a shipping company together. Ever since the family's ships have engaged in trade across the seven seas. This is the Odfjell **FAMILY SAGA**. As a testament to this history, we blend this wine from a careful selection of barrels from our vineyards in seven Chilean valleys.



VINEYARD

- VINEYARDS AND AGE** Central Valley with grapes from the following vineyards:
Syrah, Maule Valley. 20 year old vines.
Carignan, Maule Valley. 60 year old vines.
Cabernet Sauvignon, Colchagua Valley. 60 year old vines.
- CLIMATE AND SOIL** Syrah, Maule Valley: Red clay soil with very small amounts of organic material. Hot days and cool nights.
Maule Valley (35° 44'43" S) 195m above sea level. Mild climate with a dry season of five to six months duration. The annual rainfall is 700mm concentrated between October and April. Sandy clay loam soil with presence of granite along the profile.
Colchagua Valley (34° 39'16" S), 194 m above sea level. Mediterranean climate with hot and dry season of seven months duration. The annual rainfall is 520 mm concentrated between May and September. Loam soil with small amounts of organic material and a high presence of stones with excellent drainage and low fertility.
- HANDLING** Elimination of shoots during spring, removal of interior leaves after set and three selections of the best grape clusters, the first after set, the second on veraison and the last one before harvest. All the grapes were hand-picked.

HARVEST

- HARVEST DATE** April 2009.
HARVEST BRIX From 24,5°-26° Brix.
GROWING SEASON There was some light rain during the spring. During the flowering period the temperature was lower than the historic average. The period from summer until vintage was hot and dry.

WINEMAKING

- The grapes were hand picked and were not crushed on reception at the winery; the clusters were only de-stemmed.
The whole berries had four days of cold maceration prior to fermentation and ten to twelve days of maceration at 25°C after fermentation. Selected and native yeasts were used during the fermentation, which took place in tanks of 40,000 Lts. Spontaneous malolactic fermentation took place in tanks.
- AGING** Aged in oak for 16 months. 30% in new French oak barrels, 20% in new American oak barrels and 50% in two year old barrels.
Slightly filtered.
- BOTTLING** Bottled in January 2011.

WINEMAKER'S TASTING NOTES

Intense aromas of cherries and black currants, with floral notes and hints of mint. It captivates the palate with elegance and velvety tannins, touches of cigar and bitter chocolate and a full bodied, everlasting finish.