

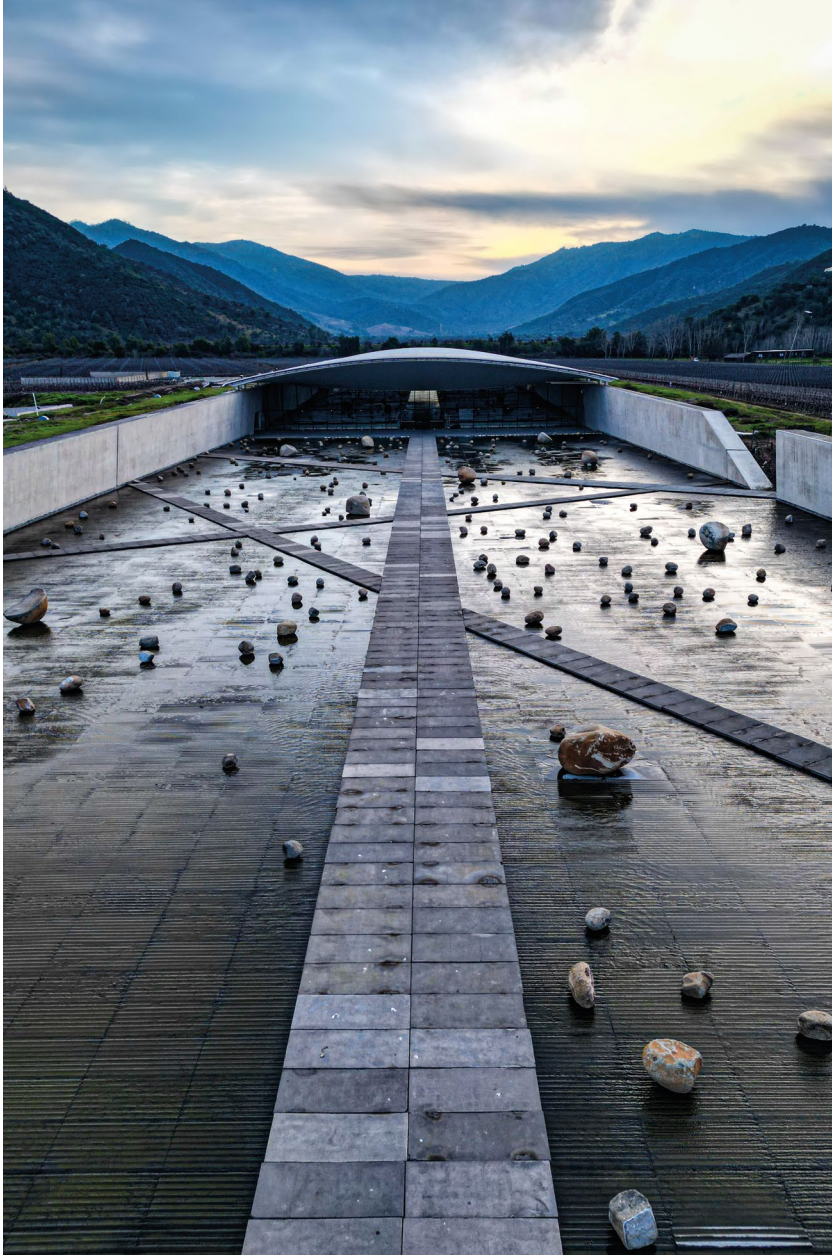


# HARVEST REPORT

2023







## INTRODUCTION

For VIK, 2023 marked the continuation and consolidation of a cycle in which we are fulfilling our holistic mission of adding the different elements that bring us together - art, sustainability and innovation - in a major achievement whereby we have connected with the terroir in a deep and refreshing way. We aim to pave the way for new ideas that will delight consumers and our global community and that will express the meticulous work we have consistently put in over these 19 years, from Millahue to the world.

This year also saw new developments in terms of what we represent in regard to tourism, with VIK's recognition as the best Chilean winery in the World's Best Vineyards list, placing third overall. This award implies the industry's support and shows how our proposal remains in the memory of those who travel and discover why we are growing and what makes us unique, in the sense of the value we deliver.

The following pages detail our day-to-day journey with this vintage, followed by a description of the innovations that we continue to develop each year, concluding with this year's new launches.



# VINTAGE OVERVIEW

## 2023 weather conditions

The 2023 vintage posed a challenge to our quest for perfection with nature unleashing her forces. Spring started cool and our goal was to bring forward the tannin ripening in order to retain the natural acidity and tension of the wine, while maintaining the balance of both the plant and the grape through vineyard management.

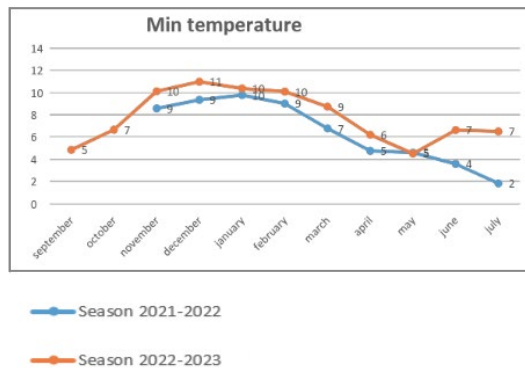
A favourable factor this season was that there was no rainfall during flowering or harvest, resulting in fewer phytosanitary problems associated with fungal diseases.

Temperatures averaged between 20° and 25°C in February and March and then fell to below 20°C from late March and throughout April.

It should be noted that the minimum temperature during the phenolic ripening period this season was higher than that of the previous year, averaging 10°C, which meant that the metabolism of phenolic ripening was slow, leading to softer and more concentrated tannins and preventing their ripening from being blocked.

## The strength of the coastal breeze

The high temperatures did not affect our vineyards thanks to the influence of the breezes blowing in from the ocean just 50 km to the west of Millahue. Geographically speaking, this cool wind has a similar effect to going through a tunnel at speed and it cools the vineyard during this season, generating a lower thermal sensation.







HARVEST REPORT 2023



The grapes were of high quality, although yields were 5% lower than those of the previous season. This was a particularly good year for the Cabernet Franc due to the average temperatures and the wind tunnel effect, as well as the canopy management in the vineyard. As a consequence, the Cabernet Franc this vintage is tense, with movement, pronounced acidity, elegant aromas and minerality.

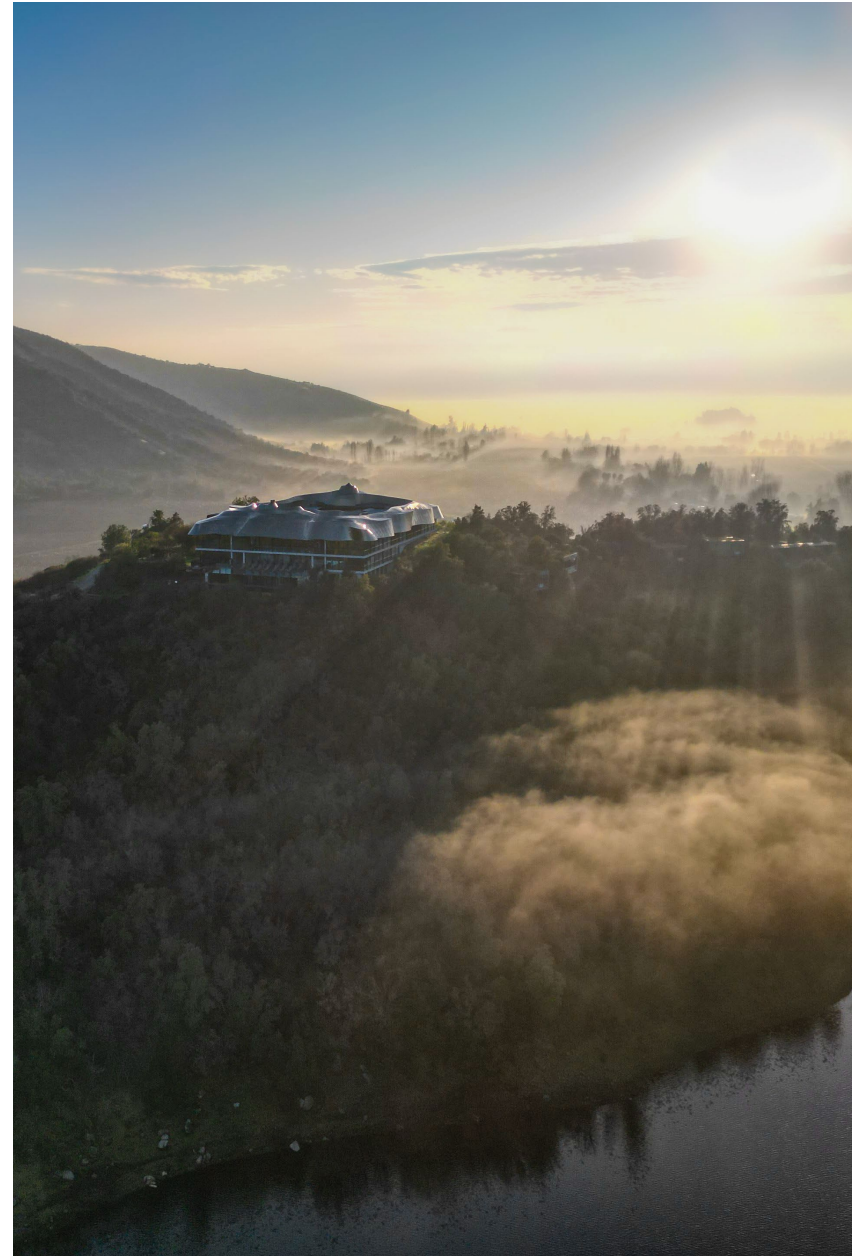
For our Carmenère, we were able to maintain voluminous, elegant tannins with good natural acidity and the black fruit and fine spice aromas so characteristic of this flagship variety from Cachapoal and from Chile.

This was a pyrazine-free vintage.

### ***New planted area***

As mentioned in the previous report announcing the introduction of white wines, this year we started planting new Roussanne, Vermentino and Marsanne vines in the Cerro El Puma area, the westernmost point of VIK where the wind tunnel effect is greatest.

One of this year's conclusions is that we must increase the amount of land planted with Cabernet Franc in order to achieve new production objectives and create new wines, because it adapts perfectly to the current conditions of our terroir.







### ***Veraison assessment***

Veraison began to appear in the vineyards on 11 January, starting with the Syrah, Merlot and Cabernet Franc and finishing with the Carmenère, which pointed towards the likelihood of a calm ripening process. With low average yields of 1 kilo per plant and careful foliar management, we were able to achieve the elegance necessary for an early harvest.

The veraison processes were complete in a short period of just 7 to 10 days from start to 100% completion, leading to optimal ripeness and ultimately to wines of unsurpassed tannic finesse.

### ***Cultural management development***

Canopy management plays a key role within VIK's viticulture philosophy, as we interpret the conditions each season using management techniques developed by the team:

- **Ventilation tunnel:** allows for greater luminosity in the cluster, generating adequate tannin ripening and avoiding blasts of sunlight.
- **Bud verticality:** allows each cluster to be positioned in a way that facilitates proper development and a better reception of the



organic products that are applied each season.

- **Feminelle extraction:** helps to avoid the presence of unripe or green tannins in the clusters and to increase luminosity.

- **Green harvesting:**

Stage 1- Clusters with shoots.

Stage 2- Clusters with shoulders and tail and their subsequent elimination (in Cabernet Franc, Syrah and Merlot).

Stage 3- Clusters with late veraison.

### ***Weight of water***

Water shortages, as well as the lack of rainfall like last season, could make it difficult to maintain the vineyard in demanding summer conditions with high temperatures. Berry dehydration in red varieties and reduced water during ripening also translates into smaller clusters and therefore a drop in yields.

Our soils have a high percentage of organic matter, which promotes moisture retention and protects it from high temperatures. That is why we use technology and on-site verification to irrigate only when it is necessary.

We have chosen to use technology to monitor the humidity content of the soil using 7 humidity probes, to measure leaf temperature and the temperature in the cluster micro-zone as well as take water measurements in the plant, in order to classify the different scenarios and cross-reference them with our different soil types. This information enables us to wait for the grapes to ripen in a better way and for the winemaking team to determine when to harvest them.





In general, the heat summation this vintage was 15.6% higher than last year, and all varieties, especially the Cabernet Franc, Cabernet Sauvignon and Carmenère, were harvested earlier. This resulted in wines with lower levels of alcohol and very expressive fruit, with tension on the palate.

We continued to optimize the polygon-harvesting process together with the NDVI satellite canopy photography and our soil study. We complemented this by increasing our nocturnal harvesting so that the grapes arrived at the winery at lower temperatures in order to start the pre-fermentation process more efficiently and reduce any risk of acetic fermentation. We also continued our work to sectorize the different flavours given by the different soil types.

Year by year, we are reducing our use of sulphur as a tool to control diseases like powdery mildew, replacing it instead with biological tools and the result is more authentic wines and cleaner fermentations.

2023 seems to be emerging as the big year for Cabernet Franc. But more than the vintage itself, the results reflect the vineyard management and winemaking techniques and the wines are showing dazzling elegance and finesse.

Although this 2023 vintage was very demanding due to the reduced harvesting time, we managed to obtain characteristics in the wines that keep us optimistic: crispness, dynamism, movement, with enhanced vibrancy and elegant tension.

Another characteristic of this wine is its deep and bright colour, with a very lively acidity that will allow for a long ageing. A truly exceptional result for a special year.



**The first days**

Just like every year, we focused on selecting the best harvesters to help us in this rewarding task in which all the teams collaborate with one another.

We started with Syrah on 22 February in blocks 5 and 4 of the Santa Laura area and continued in March with the Merlot and Cabernet Sauvignon, followed by the Cabernet Franc.

We finished on 14 April with the Carmenère variety in Block 4 of the Falaris sector.

This year we also had the pleasure to work with professionals from different wine-producing countries like Spain, Portugal, Argentina, the USA and Chile and we thank them for their experience and enthusiasm in this process.

**How we address climate change**

We believe that from 2023 onwards, the following implementations will be mandatory in order to adapt our operations to the effects of climate change:

- The use of products, such as biostimulants, amino acids, algae and stress modulators in general, will be key to strengthening the plant as it tries to tolerate the abiotic stresses that are expected to intensify as a result of climate change.
- Soil improvement strategies or management will also be key in the search for efficient water use because improvements to the soil will enhance its capacity to retain water and make it available to the vines. Strategies include the use of cover crops between rows, humic acid applications, organic fertilizers, etc. and the implementation of practices that favour life in the soil, geared essentially towards regenerative viticulture.





- We will continue to optimize efficient water use in our vineyard, especially by testing satellite images that measure canopy temperature to further sectorize the vineyard.

- Use greener technology to optimize our response to outbreaks of pests and diseases in our vineyard, boosting the vines' immune system, making them stronger thanks to the biological and physical tools that technology can provide us with. We will test these tools this coming season.







## INNOVATIONS

Our holistic approach guides us in our search for innovative tools from three perspectives:

*from nature, for nature and by nature*

through our work:

- Cultivating vines
- Respecting nature
- In search of perfection

To aid our vineyard management decision-making and achieve exceptional results, we are drawing on science, the rediscovery of our countryside and the advantages of our unique natural environment to develop the following initiatives channelled through the Winemaking and Viticulture areas, to develop projects geared towards our work in the future.

### BARROIR

We are firmly connected to our terroir and always looking for ways to improve the ageing of our wine. While exploring the hills of our property at over 980 metres above sea level, we came up with an inspiring idea: to use our local oak trees to bring the essence of Millahue to the French oak barrels and promote micro-oxygenation.

In line with the holistic approach we take in all of our processes, we use only trees that have already fallen. The oak trees in our 57-hectare forest are more than 100 years old and are of Chilean origin.

The combination of Barrel + Terroir results in Barroir, which we can define as the use of our local oak to toast the barrels and to age our wines. In a new dimension, we worked with teams from Sylvain to learn the craft of cooperage to enable us to build our own barrels in our winery's cooperage.

## SUSTAINABLE BARROIR

This project grew out of our initial goals of micro-oxygenation, learning about cooperage and giving a characterful toast to our wines. Now we are exploring the idea of the circular economy, giving new life to third-generation barrels, cleaning and re-toasting them, respecting the primary and secondary aromas of the grapes and delivering a unique complexity and terroir expression to the nose and palate of our wines.



## AMPHOIR

We have revived the millennial custom of maturing wine in amphorae and enhanced it by incorporating the place of origin through the use of clay from our estate. To make the amphorae, we sought out one of the most talented potters in the O'Higgins Region, who explored the vineyard for months, digging 2-metre-deep pits in search of the perfect clay.

We extracted pure clay at a depth of more than 6 metres and made a total of 20 1.9-metre-high amphorae, each with a capacity for 675 litres.

They were made out of a combination of clay and kaolinite from Millahue, earth and soils from our own vineyard. The clay enables the micro-oxygenation of the wines, thereby adding mineral notes, flavours and aromas unique to Millahue. The 2019 vintage of Cabernet Franc from the Los Lazos area is our first wine to age in these amphorae.







VVK

HARVEST REPORT 2023



## LUTITE

While we were seeking the wisdom of the earth and analyzing the soil pits to understand the soil formation and how it is related to the hills and the Coastal Mountain Range, we discovered lutite in Cerro La Cruz. Lutite is a sedimentary rock formed by fine-grained silt and clay and, depending on its mineral composition, it takes on different colours.

The types of lutite found in our vineyard are laminated and interspersed with fine brown sandstone formed through the accumulation of fine sediment and silt in coastal and littoral environments.

The discovery of lutite in our VIK vineyard has presented us with the opportunity to have a new, distinct terroir - one that gives unique characteristics to our wines.

We hope to develop a new style of wine, as well as tap into an unexplored niche market, making it possible for us to be world pioneers in wine from grapes grown in lutite.

Our 2023 vintage has already been sectorized by using harvest polygons of this type of soil for the first time. Three important varieties are planted in this soil, with Carmenère predominating.





## IPERVASI

For our projects, we use science and the primary practice of observing our surroundings to discover ways in which we can implement regenerative agriculture tools.

The viticultural team has done just this by implementing Ipervasi, a project to holistically analyze the geological factors, the importance of the roots and the behaviour of the flora and fauna of the Millahue Valley, as well as its history.

The first step is to study the roots, so we can come to understand them and maintain conditions in order to perpetuate the quality of the wine through specific soil management of each block. This will be reflected in the next 2024 vintage.

## FLEUROIR

As with our previous innovations, Amphoir and Barroir, in which we brought together elements native to the Millahue Valley that naturally blend with our wines (terroir clay and centennial oak trees), in this new project VIK has sought a compound word to describe the addition of native flowers, collecting seeds and propagating our own flowers.

We were inspired to go a step further and explore the connection with native flowers in our desire to instil more natural flavours and layers into the wine. And so we returned to the terroir to investigate elements that would lead us to the native yeasts that are present. And in the flowers, we found the colourful path to fermentation and extraction of flavours and personality within the 90% of untouched native land that surround our vineyards.

These flowers are left to dry and then, once we begin bringing in the harvest, we add the collected flowers with their yeasts to the grapes to kick off the fermentation process, thereby bringing the terroir into this reinterpretation of the winemaking process.



## THE SIGNATURE OF MILLAHUE CABERNET FRANC

Our Cabernet Franc has witnessed the history of VIK over every blend we have made in the past 16 years. As of 2018, the expression of our wines has been the most elegant and authentic that this beautiful place can give us.

That vigour and experience founded on learning, together with technology and knowledge, have allowed us to vinify these grapes, selecting only the best. With the deep colour typical of this variety, this Cabernet Franc adds accents of graphite, fine tannins and racy acidity with a delicate texture and lingering, balanced dark and red fruit flavours. It also brings a flinty minerality to the nose, with fine spicy aromas and floral hints of lavender and violets.

The extended ageing time, which allows us to express the terroir of Millahue in a unique way, is another characteristic of our Cabernet Franc.

We have implemented improved pruning and canopy management techniques like ventilation tunnels that allow the tannins to ripen with luminosity without the direct solar exposure that would cause a loss of aromas and colour and green harvesting - the delicate tasks of leaving one cluster per shoot and removing both the shoulders and tails of the cluster. We have also how best to irrigate each vineyard by becoming familiar with each of our soils and their rocks in order to extract the unique personality of each plot.

This has been an intense process involving years of development and has now found its balance.

In the case of Cabernet Franc, we are the only Latin American winery that assembles its own barrels using French oak from locations in northern France like Bertranges, Vosges and Burgundy.



We have found the perfect toast for our wine. Our barrels respect each variety's fruit aromas, while providing structure and tension. This project, called La Maison, uses Barroirs and produces a dynamic and very elegant wine.



