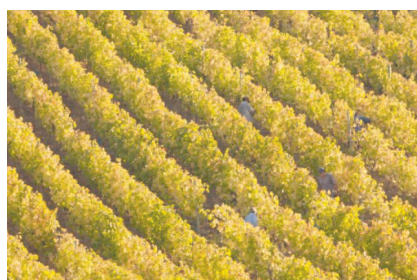


# POLKURA BLOCK G+I

*Syrah 2008*



POLKURA is a wine growing project, started in 2002 by the Muñoz and Bruchfeld families, with the purpose of making an exceptional wine, based on the exciting Syrah grape variety. Marchigüe, the western end of the Colchagua Valley in Chile was chosen as the ideal site, for it has shown enormous potential to produce this varietal.

POLKURA is the name of a little hill, located inside the vineyard. On its slopes grow the grapes which make this wine. POLKURA means "Yellow Stone" in the native Chilean Mapuche language, making reference to large amounts of yellow granite spread along the clay soils of the area. Decomposed granite imparts the wine minerality and elegance, whereas clay gives it body and structure. The moderate coastal climate adds spice and fruitiness, resulting in a fine, yet complex and full bodied wine with very good balance.

In the POLKURA vineyard, the most interesting sites are definitely those oriented towards the south, only indirectly facing the sun. This is why these sites have less hours of sunshine and therefore a lower heat accumulation, resulting in much more elegant wines. Already during vintage 2006 big differences in fruit flavour were noticed within these blocks. After one year of trials, the decision was made, to bottle the wines produced from Blocks G and I separately.

## VITICULTURE

<b>Varietal Composition:</b>	98% Syrah 2% Viognier
<b>Appellation of origin:</b>	Marchigüe Area, Colchagua Valley, Chile
<b>Trellising system:</b>	Vertical shoot positioning
<b>Pruning:</b>	Cordon
<b>Irrigation:</b>	Drip
<b>Soil type</b>	Clay and lime, mixed with decomposed granite

## VINIFICATION

<b>Harvest date:</b>	26 -28 April 2008
<b>Harvest method:</b>	Hand
<b>Transport:</b>	13 kg. boxes
<b>Fruit selection:</b>	Berries, after destemming
<b>Crushing:</b>	Yes
<b>Cold soaking (8-11°C):</b>	7 days
<b>Yeast:</b>	Actiflor B
<b>Yeast nutrients:</b>	Go-Ferm, Superfood, DAP
<b>Fermentation temperature:</b>	Day 1-3: 29-30°C Day 3-8: 25-28°C
<b>Alcoholic fermentation:</b>	7-10 days
<b>Pump-overs:</b>	Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day plus 1 rack and return Day 6-35: No pump-over
<b>Total skin contact:</b>	25-30 days
<b>Malolactic fermentation:</b>	100% in barrels.

## AGEING

<b>Blend in oak barrels:</b>	100%
<b>Coopers (new):</b>	Saury, Sylvain
<b>Coopers (rest):</b>	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos
<b>Grain and toasting:</b>	Fine and Extra Fine. M toasting.
<b>Time in barrels:</b>	22 months
<b>Type of barrels:</b>	100% French
<b>Age of barrels:</b>	55% new, 25% second use, 20% older
<b>Rackings:</b>	2

## BOTTLING

<b>Stabilisation:</b>	No
<b>Fining:</b>	No
<b>Filtration:</b>	No
<b>Bottling date:</b>	April, 2010
<b>Stoppers:</b>	Amorim Natural Extra
<b>Bottling machine:</b>	Monoblock vacuum
<b>Total production:</b>	3.900 bottles

## ANALYSIS

<b>Alcohol:</b>	14,9 %
<b>Residual Sugar:</b>	2,7 g/l
<b>Total acidity:</b>	6,13 g/l
<b>pH:</b>	3,68

## WINEMAKER'S COMMENTS

Going from one extreme to the other, is probably the best way of describing the 2007/2008 growing season. The first half was clearly dominated by "La Niña", which means low temperatures and very little rainfall. This was the case during winter and spring. Temperatures dropped several times well below freezing during the winter, which is not normal in Marchigüe. Spring was also much cooler, producing lower flower ratio translating in lower yields. Due to the little rainfall during the winter, not much water was available for irrigation, so concentration and powerful wines were expected. In summer we saw rather normal temperatures and conditions. Fall on the other hand was very unusual. It was if as summer continued all the way thru. The first really cool days were felt in mid April only, coupled with one or two showers during the harvest. Weather during the whole growing season has an impact on the quality and conditions of the grapes, but it is certainly the last part which is the most important. 2008 is therefore considered a warm vintage. Wines produced in such years are normally concentrated, round and full of flavour. The fact of being located in Marchigüe played a very important role as temperatures there are more moderate than in the rest of the Valley. Our wines show the 2008's power, although still retaining the elegance of cooler sites.

Wildier notes coming from hill sites facing south, help to make more spicy, perfumed fine and elegant yet intense wines. POLKURA Block G+I contains 2% Viognier, which gives the blend perfume and complexity.

On February 27th 2010, a massive 8.8 Richter earthquake hit Central Chile. Lives and property were lost. Luckily, none of our family members were hurt. This wine was in barrels at that time and part of it was lost as the barrels collapsed. We are extremely thankful though, we could save most of it.

## TASTING NOTES

Deep intense purple colour. On the nose, some herbs and re fruit coupled with black and pepper appear. It is a full bodied wine on the palate. Its acidity is very well balanced with the powerful tannins. There is a large amount of flavours that give complexity to this wine. It has great length with a soft finish.



Sven Bruchfeld  
august 2010

[www.polkura.cl](http://www.polkura.cl)