

POLKURA Block g+i

Syrah 2009



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.

ANALYSIS

Alcohol:	14,9 %
Residual Sugar:	2,7 g/l
Total acidity:	6,13 g/l
pH:	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.

Wilder 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 red 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.

VITICULTURE

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

VINIFICATION

Harvest date:	24-25 April 2008
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	7 days
Yeast:	Actiflor B
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 29-30°C Day 3-8: 25-28°C
Alcoholic fermentation:	7-10 days
Pump-overs:	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
Total skin contact:	35 days
Malolactic fermentation:	100% in barrels.

AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Sylvain
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos
Grain and toasting:	Fine and Extra Fine. M toasting
Time in barrels:	22 months
Type of barrels:	100% French
Age of barrels:	30% new, 25% second use, 45% older
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	April, 2010
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	4.150 bottles