

# POLKURA Block g+i

## Syrah 2010



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

Varietal Composition:	98% Syrah 2% Viognier
Appellation of origin:	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:	May 2-3 2010
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	4 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:	40 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:	35% new, 20% second use, 45% older
Rackings:	1

### BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March, 2012
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	6.072 bottles

### ANALYSIS

Alcohol:	14,7 %
Residual Sugar:	1,1 g/l
Total acidity:	5,2 g/l
pH:	3,72

### WINEMAKER'S COMMENTS

Two months after the massive 8.8 Earthquake that hit central Chile, were up and running again but it wasn't simple. In most cases a difficult vintage means climatic conditions. In our case it was the fact that we didn't have enough small tanks to make our wine as most tanks were destroyed during the quake. This meant we had to work in 4 wineries that helped us with our fermentations.

You will hear this from every winemaker, in every region around the world. "Historic vintage"... But yes. 2010 was probably the best vintage Chile has seen in recent history. Just perfect conditions. Not a very hot summer followed by a cool autumn. In most cases this means restrained wines. 2007 is a good example. But this wasn't the case in 2010. Our Syrah has the typical spicy notes and minerality of cool years and at the same time structure and texture. The best possible combination! Picking dates were very late. We had never picked Syrah in May in Marchigüe before. Another sign of a cool late and slow ripening vintage.

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

### TASTING NOTES

Deep purple and red colour. On the nose, herbal spicy and black fruit coupled with white/green pepper. It is a full bodied wine. Its acidity is very well balanced with intense tannins. There is a large amount of flavours that give complexity to this wine. It has great length with a soft finish. A very elegant wine.



Sven Bruchfeld  
august 2012

www.polkura.cl