

POLKURA

Malbec 2008



VITICULTURE

Varietal Composition:	100% Malbec
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:	8 April 2008
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	3-7 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:	32 days
Malolactic fermentation:	100% in barrels.

AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Boswell, Sylvain
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos, Nadalie
Grain and toasting:	Fine and Extra Fine. M and M+ toasting.
Time in barrels:	19 months
Type of barrels:	100% French
Age of barrels:	30% new, 22% second use, 48% older
Rackings:	2

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	December, 2009
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	2.400 bottles

ANALYSIS

Alcohol:	14,9%
Residual Sugar:	2,2 g/l
Total acidity:	5,99 g/l
pH:	3,55

POLKURA is a wine growing project, started in 2002 by the Muñoz and Bruchfeld families, with the purpose of making an exceptional wine. 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.

At the beginning of the summer in 2008, the Polkura Hill suffered a bush fire, threatening the vineyard and getting very close to the area where the Malbec is planted. Thanks to several neighbors, a disaster was avoided. Although a Malbec component had always been used in previous years for the Polkura Syrah blend, after this event this great Malbec deserved to be bottled on its own.



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.

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.

TASTING NOTES

Deep inky purple colour. Very intensely perfumed aromatics of violets coupled with figs and herbs. On the palate the wine is full bodied and has very structured tannins. Good balance between tannin and acidity. This wine is complex and has a long lasting finish.

Sven Bruchfeld
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