

POLKURA

Malbec 2009

Polkura



VITICULTURE

Varietal Composition:	96% Malbec, 4% Cabernet Sauvignon
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 2009
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	8 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:	9 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, 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:	16 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:	September, 2010
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	2.400 bottles

ANALYSIS

Alcohol:	14,7%
Residual Sugar:	2,6 g/l
Total acidity:	6,31 g/l
pH:	3,30

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

One of the words that is usually used for describing situations or even objects is normal. It means nothing but something that stands sort of in the middle of two or more conditions. It does not reflect any extremes. The funny thing is that normal years only rarely happen. And that is exactly how the 2009 vintage turned out to be in Marchigüe. It was not a warm vintage and it wasn't a cool season either. Nor was it wet or particularly dry. 2009 sits on the fence. A very good fence though.

One of the things that happen in Chile is that seasons change quickly. Although temperatures drop a little while summer comes to an end, fall can really set in from one day to the other during the fall. This is a very positive thing for grapes. Even if one has a warm summer, having two or three cool weeks at the end of the ripening season can really make a difference in terms of flavour development, allowing things to happen at a slower pace towards the end, allowing a really balanced wine to be made.

As opposed to the 2008 version, which was 100% Malbec, 4% Cabernet Sauvignon was used in the final blend this time. Cabernet Sauvignon, with its elegant tannins added length and structure to the classic palate texture of Malbec.

On February 27th 2010, 10 months after vintage, 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 and still blend the best Polkuras ever.

TASTING NOTES

Deep purple colour. On the nose it shows leather coupled with floral aromatics like violets. Good balance between its round tannins and its acidity. The wine has length and is very complex. Intense full bodied structure. Elegant but intense and the same time.

Sven Bruchfeld
March 2011

