

POLKURA

Malbec 2010



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:	21 April 2009
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:	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:	15 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, 2011
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	4.260 bottles

ANALYSIS

Alcohol:	14,4%
Residual Sugar:	2,4 g/l
Total acidity:	5,27 g/l
pH:	3,52

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

Two months after the massive 8.8 Earthquake that hit central Chile, we 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!

In 2010 we went back to 100% Malbec as this showed the best expression of the grape.

TASTING NOTES

Deep purple colour. Violets and spices on the nose. Good balance between the fruit, tannins and its acidity. The wine has very good length and complexity. Full bodied yet elegant at the same time.

Sven Bruchfeld
March 2011

