

# POLKURA

Malbec 2011



## 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:	Mid-April 2011
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-overs
Total skin contact:	35 days
Malolactic fermentation:	100% in barrels.

## AGEING

Blend in oak barrels:	100%
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, 2013
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	355 cases

## ANALYSIS

Alcohol:	14.5% by vol.
Residual Sugar:	2.7 g/l
Total acidity:	5.36 g/l
pH:	3.72

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, at 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 that 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 with 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.

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.



## WINEMAKER'S COMMENTS

2011 was similar to 2010 in the sense it was a very cool vintage. As opposed to 2010, yields were naturally very low. The importance of this is that quality tends to increase with low yields. We don't know exactly how it works but winemakers are usually very happy when they have less crop. And this means less work too... In 2011 we inaugurated our winery, and made wine for the first time in our own winery after 7 years making Polkura at third party facilities. I will remember this vintage in a very special way.

## TASTING NOTES

Red-violet in color. On the nose there are both fruit and mineral notes. In the mouth the tannins are smooth but at the same time it is a wine of great body and structure. It is complex and very intense. The finish is long.

Sven Bruchfeld,  
[www.polkura.cl](http://www.polkura.cl)

