

POLKURA BLOCK G+I

Syrah 2007



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:	26 April - 2 May 2007
Harvest method:	Hand
Transport:	13 kg. boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	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:	25-30 days
Malolactic fermentation:	100% in barrels.

AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Radoux, Boswell,
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos
Grain and toasting:	Fine and Extra Fine. Medium toasting.
Time in barrels:	20 months
Type of barrels:	100% French
Age of barrels:	65% new, 25% second use, 10% older
Rackings:	4

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	February, 2009
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	3.000 bottles

ANALYSIS

Alcohol:	14,9 %
Residual Sugar:	2,4 g/l
Total acidity:	6,13 g/l
pH:	3,34

WINEMAKER'S COMMENTS

2007 is probably as unique as a vintage in Chile can get. If 2006 was a "cooler" vintage, then 2007 was definitely "cold". Growers in higher latitudes would probably still consider 2007 warm, but for Chilean standards it was a very unusual season. Syrah in Marchigüe is normally picked around April 15 or 20, finishing no later than April 25, which already is 10 days later than the rest of the Valley. In 2007 we finished harvesting the first week of May, when most winemakers are only thinking of Carmenere. On top of that, naturally restricted yields assured very particular flavours in both berries and then in the wine.

Wilder notes coming from hill sites facing south, are enhanced by the fact that 2007 was a cooler vintage, which helps to make more spicy, perfumed fine and elegant yet intense wines.

POLKURA Block G+I contains 2% Viognier, which gives the blend perfume and complexity. Since tannins in this wine are very powerful, the blend was aged in French oak barrels for 20 months, 65% of which were new casks. Before to be released, the wine was bottle aged for 6 months.

TASTING NOTES

Deep intense purple colour. On the nose, herbs and aniseed coupled with black fruit and pepper appear. It is a full bodied wine on the palate. Its acidity is very well balanced with the powerful tannins. There is a large amount of flavours that give complexity to this wine. It has great length with a soft finish.



Sven Bruchfeld
august 2009

www.polkura.cl