

POLKURA Block g+i

Syrah 2011

Polkura
BLOCK g+i



VITICULTURE

Varietal Composition:	Syrah 98%, Viognier 2%
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:	3 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	4 days
Yeast:	Actiflor B
Yeast nutrients:	Superstart, Superfood, DAP
Fermentation temperature:	Day 1-3: 28-29 °C Day 3 - 10: 26-28 °C

Alcoholic fermentation:	10 days
Pump-overs:	Day 1-3: 3 per day Day 3 - 6: 2 per day Day 6-35: No pump-overs

Total skin contact:	40 days
Malolactic fermentation:	100% in barrels

AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Sylvain
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Boutes, Saury, Demptos, Nadalié.
Grain and toasting:	Fine and Extra Fine. M+ toasting.
Time in barrels:	24 months
Type of barrels:	100% French
Age of barrels:	30% new, 20% second use and 50% third or fourth use.
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	April 5th, 2013.
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	4000 bottles

ANALYSIS

Alcohol:	14.5% v/v
Residual Sugar:	2.0 g/l
Total acidity:	5.28 g/l
pH:	3.6

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.

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. During the 2006 vintage 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.



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

Violet -red colour. On the nose the wine shows herbs and hints of black fruit. Very well balanced between its natural acidity and alcohol. Complex wine with several layers of flavours that appear while on the palate. This wine has great length and is very intense.

Sven Bruchfeld
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