

# POLKURA Block g+i

## Syrah 2012

Polkura  
BLOCK g+i



### 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:	Second week of April
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:	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:	40 days
Malolactic fermentation:	100% in barrels.

### AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Sylvain
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos
Grain and toasting:	Fine and Extra Fine. M+ toasting.
Time in barrels:	22 months
Type of barrels:	100% French
Age of barrels:	23% new, 77% second use or older
Rackings:	1

### BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March 18th, 2015
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	6.072 bottles

### ANALYSIS

Alcohol:	14,8% by vol.
Residual Sugar:	2,86 g/l
Total acidity:	5,25 g/l
pH:	3,53

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

2012 was a warm year, and summer extended well into fall. Because of this, the wine shows notes of red fruits and smooth tannins. Fundamental to achieving balance in a harvest like this is to ensure a naturally higher acidity in the wine.

### TASTING NOTES

Violet in color with hints of red. In the nose the aromas are herbal with black fruits. In the mouth it is a fine wine, but full-bodied at the same time, with structured yet polished tannins. There is a very good balance between the acidity, fruit and sweetness of the alcohol. It is a complex wine with many flavors and great intensity. The finish is long and deliberate.

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

