

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, referring 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.

MARCHIGUE . COLCHAGUA VALLEY . CHILE **SYRAH 2013**

BLOCK g+i

VITICULTURE

Varietal Composition: 98% Syrah + 2% Viognier Appellation of Origin: Marchigue 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: Last days of April Harvest method: Hand harvested Transport: 13 kg boxes Fruit selection: Berries, after destemming Crushing: Yes

Cold soaking (8-11°C): 3-4 days Yeast: Actiflor B Yeast nutrients: Go-Ferm, Superfood, FDA Fermentation temperature: Day 1-3: 29-30ºC Day 3-8: 25-28ºC Alcoholic fermentation: 8-10 days

Pump-overs: Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day Day 6-45: No pump-overs

Total skin contact: 45 days Malolactic fermentation: 100% in barrels AGEING

Blend in oak barrels: 100% Coopers (new): Saury, Radoux, Sylvain Coopers (rest): Sylvain, Vicard, Seguin Moreau Grain and toasting: Fine and Extra Fine. M+ toasting Time in barrels: 24 months Type of barrels: 100% French oak, 225L Age of barrels: 25% new, the rest 2nd or 3rd use Rackings:

BOTTLING

Stabilisation: No Fining: No Filtration: No Bottling date: July 2016 Stoppers: Amorim Natural Super Bottling machine: Monoblock vacuum GAY Total production: 4267 bottles

ANALYSIS

Alcohol: 14.5% Residual Sugar: 2.52 g/l Total acidity: 5.95 g/l pH: 3.43

Winemaker's comments:

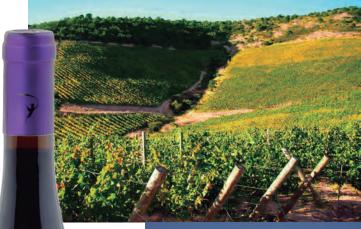
Each year has something that characterizes it. 2013 was an abundant harvest. It was incredibly important to not let the vineyard produce everything it wanted, in order to maintain quality; however, you can't abruptly counteract nature, either. 2013 blessed us with a lot of excellent quality wine. In 2013, the principal component of this wine was Block I, showing all of the potential in this sector of the vineyard.

Tasting notes:

Violet and deep red in color. Spices like rosemary and pepper on the nose. It's an intense and potent wine on the palate, with a very persistent finish. It's complex, with lots of flavors that are very well balanced.

Sven Bruchfeld

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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.







