

Polkura

BLOCK  
g+i

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#### 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: 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: 29-30°C  
Day 3-8: 25-28°C

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: 1

#### 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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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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE  
SYRAH 2013



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.

