

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: Manual
Transport: 13kg cases
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 with 2 batonnage
Day 3-6: 2 per day
Day 6-end: No pump-overs

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

AGEING

Blend in oak barrels: 100%
Coopers (new): Saury, Sylvain, Radoux
Coopers (rest): Sylvain, Vicard, Seguin Moreau
Grain and toasting: Fine and Extra Fine. M and M+ toasting
Time in barrels: 24 months
Type of barrels: 225L, 100% French oak
Age of barrels: 25% new, 75% second and third use
Rackings: 1

BOTTLING

Stabilisation: No
Fining: No
Filtration: No
Bottling date: March 28, 2017
Stoppers: Amorim Natural Super
Bottling machine: Monoblock vacuum GAY
Total production: 4060 bottles

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.27 g/l
Total acidity: 5.62 g/l
pH: 3.6

Winemaker's comments:

2014 was a warmer year than what we had been experiencing in the last few years. This produced wines with fruitier aromatic profiles and rounded tannins from the beginning. A difference in this vintage from last year's is that the principal component of this wine is Block G, which has not had the leading role in the blend since we made our first Block g+i in 2006. Block G has a greater presence of decomposed granite, which is an advantage in warmer years such as this, highlighting the minerality of the wine.

Tasting notes:

Violet in color with glints of dark red. On the nose, there are aromas of black fruit and a hint of something herbal. On the palate, it is balanced and smooth, with a strong finish. It is a complex wine with layers of flavor, and a long-lasting intensity.

Sven Bruchfeld, September 2017

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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 2014



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.

