

Polkura

BLOCK  
g+i

BLOCK g+i

#### VITICULTURE

Varietal Composition: 98% Syrah + 2% Viognier  
Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile  
Trellising system: Vertical shoot positioning  
Prunin: Cordon  
Irrigation: Drip  
Soil type: Clay and lime, mixed with decomposed granite

#### VINIFICATION

Harvest date: End of April, beginning of May  
Harvest method: Manual  
Transport: Boxes of 13kg  
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: Days 1-3: 3 per day plus 2 deletage  
Days 3-6: 2 per day  
Days 6-End: No pump-overs

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

#### AGEING

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

#### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: March 15, 2018  
Stoppers: Lafite Natural Super 45/24  
Bottling machine: Monoblock vacuum GAY  
Total production: 4000 bottles

#### ANALYSIS

Alcohol: 14.5%  
Residual Sugar: 2.15 g/l  
Total acidity: 3.58 g/l  
pH: 3.57

#### Winemaker's comments:

Obviously, each year has its peculiarities, and each lot always expresses itself differently. It's very uncommon that the final blend of Block g+i is made up of exactly the same amount of wine from blocks G and I. But this year that is exactly what happened, and the best way to make this wine was to use exactly the same amount of wine from both blocks.

#### Tasting notes:

Intense red-violet in color. Ripe black fruit combine with floral notes on the nose. On the palate, the wine presents a nice balance between the acidity and the rounded tannins. It's intense, with a long finish. There is an immense quantity of flavors that appear in layers and define its great complexity.  
Sven Bruchfeld, January 2018

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 2015



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.

INFO@POLKURA.CL / WWW.POLKURA.CL

