

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 silt, mixed with decomposed granite

#### VINIFICATION

Harvest date: 3rd week of March  
Harvest method: Manual  
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: 2 per day  
Day 3-6: 2 per day, for longer periods  
Day 6-End: None

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

#### AGEING

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

#### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: January 9, 2019  
Stoppers: Natural Super 45/24 Lafitte  
Bottling machine: Monoblock vacuum GAY  
Total production: 4,060 bottles

#### ANALYSIS

Alcohol: 15%  
Residual Sugar: 2.38 g/L  
Total acidity: 5.57 g/L  
pH: 3.56

#### Winemaker's comments:

Observing the weather patterns of the year, we decided to begin the harvest a little earlier than normal. The reasoning was that we suspected a rainy harvest season was coming. We couldn't have made a better decision. At the time the rain began, we already had 85% of the grapes in the winery, and were able to bring the rest in just a few days later.

#### Tasting notes:

Intense deep red with glints of violet. The expressive nose shows spice like pepper and a few herbs, together with aromas of black fruit. On the palate, the wine is powerful with big body. The acidity is well balanced with the tannins, which are rounded and intense. The wine is persistent, with a long, lingering finish.

Sven Bruchfeld

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 2016



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.



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