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 2016**

# BLOCK g+i

BLOCK

#### 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

olku

#### 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: 25-28ºC 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.

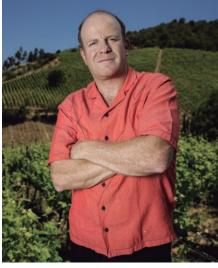
#### **Tasting notes:**

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







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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