

Polkura

BLOCK
g+i

BLOCK g+i

VITICULTURE

Varietal Composition: 98% Syrah, 2% Viognier (co-fermented with block g and i)

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: Last week of March and first week of April

Harvest method: Hand harvested

Transport: Crates of 13kg

Fruit selection: Grapes, after destemming

Crushing: Yes

Cold soaking (8-11°C) : 3-4 days

Yeast: Actiflor B

Yeast nutrients: Go-Ferm, Superfood, FDA

Fermentation temperature: Days 1-3: 29-30°C

Days 3-8: 25-28°C

Alcoholic fermentation: 8-10 days

Pump-overs: Days 1-3: 3 per day with two rack and returns

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, Nadalié

Coopers (rest) : Sylvain, Radoux

Grain and toasting : Fine and Extra Fine. M and M+ toasting

Time in barrels: 24 barrels

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: December 17, 2019

Stoppers: Amorim Natural Extra

Bottling machine: Monoblock vacuum

Total production: 3,998 bottles

ANALYSIS

Alcohol: 15%

Residual Sugar: 2.19 g/L

Total acidity: 5.34 g/L

pH: 3.52

Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and finesse that characterize Polkura's wines.

Tasting notes:

Deep purple-red in color. The floral notes on the nose are well integrated with the hint of cedar. The fruit aromas are principally red fruit, with some blackberry in the background. The wine is very well balanced and elegant on the palate. The wine has a long, intense finish Color violáceo rojo profundo.

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 2017



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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- SOUTH FACING/COOLER SITES
- LESS DIRECT SUNLIGHT
- DECOMPOSED GRANITE AND CLAY SOILS
- HIGHER SOIL MOISTURE
- WINES TEND TO BE SPICIER AND MORE FLORAL WITH MORE STRUCTURED TANNINS

g

i

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