olku



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 2017**

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: 29-30ºC Days 3-8: 25-28ºC 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 Éxtra 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

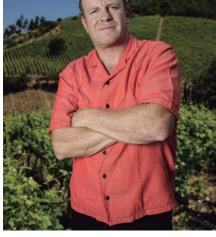
Winemaker's comments:

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

ARCHIGUE | COLCHAGUA VALLEY | CHIL



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.







BLOCK g+i Jolkura



- 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

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