

Polkura

BLOCK g+i

BLOCK g+i

VITICULTURE

Varietal Composition : 98% Syrah, 2% Viognier (co-fermented with the Syrah)

Appellation of Origin : Marchigüe, 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 : Boxes of 13 kg

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 : 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 months

Type of barrels : 100% French

Age of barrels : 25% new, 75% second and third use

Rackings : 1

BOTTLING

Stabilisation: No

Fining : No

Filtration : No

Bottling date : September 29, 2020

Stoppers : Natural Súper 45/24 Lafitte Cork

Bottling machine : Monoblock vacuum GAI

Total production : 3,998 bottles

ANALYSIS

Alcohol : 15%

Residual Sugar : 2.68 g/L

Total acidity : 5.08 g/L

pH : 3.62

Winemaker's comments:

This is without a doubt the most interesting vintage in the history of Polkura. At least at the cellar it was the vintage that has caused the most sighs when blending the wines. 2018 was neither warm nor cold. The yields were neither very large nor very small. The acidity is well balanced. Perfection doesn't exist, but if all vintages were like 2018, our job would be very easy. We simply let nature take its course. One substantial part of this wine fermented in cement eggs, and complements the classic fermentations in stainless steel tanks. It's always interesting seeing how the blocks G and I add different elements to the wine. This year, 85% of the wine comes from block G. While I added elegance and finesse, it's G that gives the structure and heart to the wine. The portion of Viognier in this 2018 was an especially positive addition, particularly with the perfumed notes it brings.

Tasting notes

Deep purple in color. The nose shows red and black fruit complimented with spiced and floral notes. On the palate the wine is very intense but elegant. There's a nice balance between the tannins and acidity that lends freshness to the wine despite the depth of flavors. The wine is very complex, with lots of layers of fruit that are very harmonious. It has a nice, long 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 2018



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