

Polkura

BLOCK
g+i

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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
Harvest method : Hand harvest
Transport : 450 kg containers
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 : Days 1-3: 3 per day
Days 3-6: 2 per day
Day 6-end: No pump-overs

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

AGEING

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

BOTTLING

Stabilisation : No
Fining : No
Filtration : No
Bottling date : October 29, 2021
Stoppers : Natural Super 45/24 Lafitte cork
Bottling machine : Monoblock vacuum GAI
Total production: 4,200 bottles

ANALYSIS

Alcohol : 15%
Residual Sugar : 2.3 g/L
Total acidity : 5.16 g/L
pH : 3.66

Winemaker's comments:

In terms of temperature, the 2019 season would be considered average, meaning there were no extremes. Rains were limited, as always, given the extensive drought, so were also in the range of "normal". We're seeing a harvest that best represents Chilean wine. And while block g+i are among the last to be harvested, in general this year we harvested earlier, looking for fresher, more balanced wines.

Tasting notes

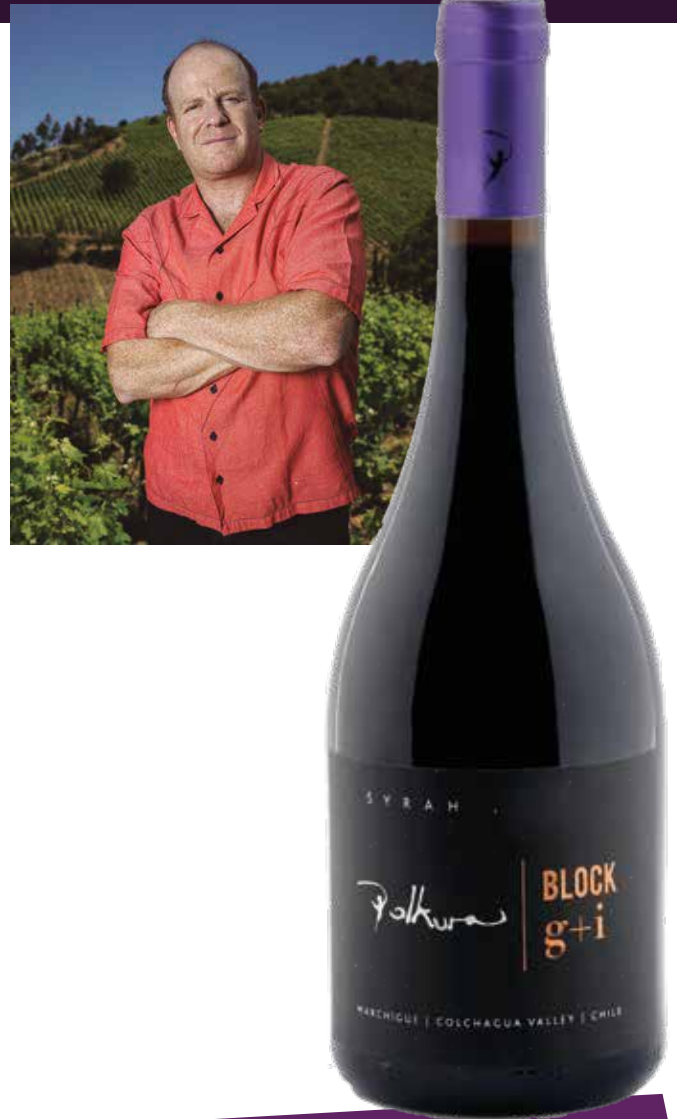
Deep violet color. On the nose there are some aromas of herb, like rosemary, together with black fruit. This is an intense wine with big body and a very long finish, with flavors that show great complexity and balanced between the fruit, acidity, and tannic structure.

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 2019



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

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