

Polkura

BLOCK
g+i

BLOCK G + I

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 2020

VITICULTURE

Varietal Composition : 99% Syrah, 1% 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

VINIFICATION

Harvest date : March 18-20
Harvest method : By hand
Transport : In 13 kg crates
Fruit selection : Berries, after destemming
Crushing : Yes
Cold soaking (8-11°C) : Yes
Yeast : Zymaflore Alpha + Actiflor B
Yeast nutrients : Go-Ferm, Superfood, FDA
Alcoholic fermentation : 3-4 days
Pump-overs : Days 1-3: 3 per day with 2 delestage
Days 3-6: 2 per day
Days 6-finish: No pump-overs

Total skin contact : 40 days
Malolactic fermentation: 100% in barrels

AGEING

Blend in oak barrels : 100%
Grain and toasting : Fine and Extra Fine. M and M+ toasting.
Time in barrels : 24 months
Age of barrels : 15% new, 85% 3-5 years old
Rackings : 2

BOTTLING

Stabilisation : No
Fining : No
Filtration : No
Bottling date : July, 2022
Stoppers : Technical agglomerated cork, 100% free of TCA
Bottling machine : Monoblock vacuum
Total production : 4,200 bottles

ANALYSIS

Alcohol : 15.5%
Residual Sugar : 2.42
Total Acidity : 6.2
pH : 3.65

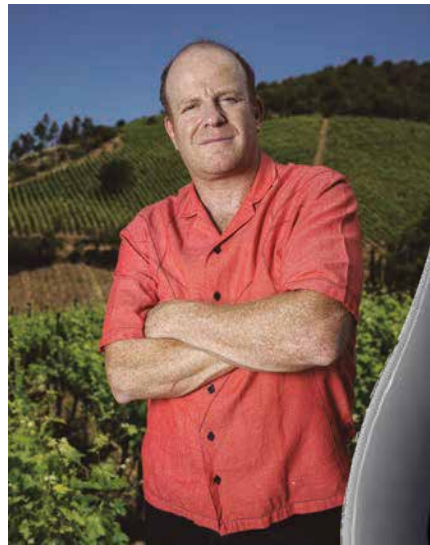
Winemaker's comments:

The winter months prior to the 2020 harvest were particularly dry, and summer was very warm. This meant lower yields which automatically has a positive effect on the quality of the grapes. At the same time, the tannins in general are well pronounced, and required careful work in the cellar to achieve the balance that Polkura's wines are known for. Macerations were shorter and pump-overs were limited. In barrel, the work with the lees is what adds the texture and smoothness we look for. Block g+i always represents the cooler side of the Polkura vineyard. At the same time we want to show the reality of each vintage in the most expressive way possible. In that sense a slightly warmer year like 2020 brings an excellent opportunity to bring to light those typical spiced notes of Block g+i that are always present.

Tasting notes

Deep red-violet in color. The nose shows notes of cherry and other red fruits. On the palate the tannins are rounded but firm. The fruit is also present here. The acidity is well balanced with the level of alcohol. An intense, deep, long wine.

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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Polkura

BLOCK G + I

BLOCK g+i



- 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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