

POLKURA GSM+T

Grenache Noir, Syrah, Mourvedre + Tempranillo 2011

Polkura GSM+T



VITICULTURE

Varietal Composition:	Grenache noir 33%, Syrah 33%, Mourvedre 18%, Tempranillo 16%
Appellation of Origin:	Marchigüe Area, Colchagua Valley, Chile
Trellising system:	Vertical shoot positioning
Pruning:	Cordon
Irrigation:	Drip
Soil type:	Decomposed granite and clay.

VINIFICATION

Harvest date:	April 2011
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	3-4 days
Yeast:	BO213 and F33
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 26-28 °C Day 3 - 8: 25-27 °C
Alcoholic fermentation:	10 days
Pump-overs:	Day 1-3: 3 per day plus two rack and returns Day 4-7: 2 per day plus 1 rack and return Day 7-35: no pump-overs
Total skin contact:	35 days
Malolactic fermentation:	100% in French oak barrels

AGEING

Vessel type:	Completely in 3rd use French oak
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	June 2013
Stoppers:	45/25 Amorim Natural Super
Bottling machine:	Monoblock vacuum
Total production:	880 bottles

ANALYSIS

Alcohol:	14% by vol.
Residual Sugar:	1.7 g/l
Total acidity:	4.95g/l H2SO4
pH:	3.7

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, making reference 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.

GSM stands for the initials of the varieties Grenache, Syrah and Mourvedre, which is a commonly used blend in many parts of the world. T stands for Tempranillo, which is NOT something that is found very often blended with the other three. The three varieties were planted on a small parcel for experimental purposes along with our main variety Syrah. Grenache is fruit, Syrah is texture, Mourvedre is the back bone and Tempranillo brings it all together.



WINEMAKER'S COMMENTS

2011 was similar to 2010 in the sense it was a very cool vintage. As opposed to 2010, yields were naturally very low. The importance of this is that quality tends to increase with low yields. We don't know exactly how it works but winemakers are usually very happy when they have less crop. And this means less work too... In 2011 we inaugurated our winery, and made wine for the first time in our own winery after 7 years making Polkura at third party facilities. I will remember this vintage in a very special way.

Sven Bruchfeld
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