

# POLKURA GSM+T

Grenache Noir, Syrah, Mourvedre + Tempranillo 2012

*Polkura* GSM+T



## VITICULTURE

Varietal Composition:	40% Grenache noir, 20% Syrah, 20% Mourvedre and 20% Tempranillo
Appellation of Origin:	Marchigue Area, Colchagua Valley, Chile
Trellising system:	Vertical shoot positioning
Pruning:	Cordon
Irrigation:	Drip
Soil type:	Decomposed granite and clay.

## VINIFICATION

Harvest date:	April 10th - May 12th
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	3-4 days
Yeast:	BO213
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 27-29 °C Day 3 - 8: 26-28 °C
Alcoholic fermentation:	7-10 days
Pump-overs:	Punch downs in 1,000 litre bins. No pump-overs
Total skin contact:	35 days
Malolactic fermentation:	100% in barrels

## AGEING

Vessel type:	Used Oak Barrels
Rackings:	1

## BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March 31, 2014.
Stoppers:	Amorim Natural Super
Bottling machine:	Monoblock vacuum
Total production:	1.500 bottles

## ANALYSIS

Alcohol:	14,8% by vol.
Residual Sugar:	2,2 g/l
Total acidity:	3,26 g/l H2SO4
pH:	3,39

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. Marchigue, 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

2012 was a warm year, and summer extended well into fall. Because of this, the wine shows notes of red fruits and smooth tannins. Fundamental to achieving balance in a harvest like this is to ensure a naturally higher acidity in the wine. In 2012 we also increased the quantity of Grenache Noir, which in this blend adds a more fruity nature compared to last year's wine.

## TASTING NOTES

Red in color with a medium intensity. On the nose there are spicy notes, such as clove and anise. In the mouth it has a medium body and intensity, but with tannins that are very present, the end result is a firm texture. It is a complex wine with many layers of flavors that appear on the mid palate. The finish is medium-long.

Sven Bruchfeld  
[www.polkura.cl](http://www.polkura.cl)

