

Polkura

GSM+T

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VITICULTURE

Varietal Composition: 45% Syrah, 30% Grenache Noir, 15% Tempranillo y 10% Mourvedre

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: Between April and May

Harvest method: Hand picked

Transport: 13 kg boxes

Fruit selection: Berries, after destemming

Crushing: Yes

Cold soaking (8-11°C): 3-4 days

Yeast: B0213

Yeast nutrients: Go-Ferm, Superfood, DAP

Fermentation temperature: Days 1-3: 27-29°C

Days 3-8: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs: Days 1-3: 3 per day

Days 3-6: 2 per day

Days 6-35: No pump-overs

Total skin contact: 30 days

Malolactic fermentation: 100% in oak barrels

AGEING

Vessel type: Used oak barrels (third and fourth use)

Rackings: 1

BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: June, 2016

Stoppers: 45/25 Amorim Natural Super

Bottling machine: Monoblock vacuum

Total production: 2420 bottles

ANALYSIS

Alcohol: 14.5%

Residual Sugar: 2.14 g/L

Total acidity: 5.5 g/L

pH: 3.47

Winemaker's comments:

2014 was a warmer year than what we had been experiencing in the last few years.

This produced wines with fruitier aromatic profiles and rounded tannins from the beginning. This 2014 is a little bit different than what we have been doing in terms of blends, with a higher percentage of Syrah, 45%, and a smaller percentage of Tempranillo. Defining the blend for this wine is probably the most difficult task each year due to the infinite possibilities that exist. This time around, increasing the Syrah was what worked best.

Tasting notes:

Dark red in color with a medium intensity. On the nose, there are notes of cedar, and red fruits like raspberry and strawberry. It is an intense wine, but at the same time smooth in the mouth. With rounded tannins and well balanced. A medium to 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, 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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE

GRENAche NOIR | SYRAH | MOURVEDRE | TEMPRANILLO
2014



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 backbone and Tempranillo brings it all together.

