

# Polkura

GSM+T

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## VITICULTURE

Varietal Composition: 38% Tempranillo, 25% Syrah, 25% Grenache Noir, 12% 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: March 2017  
Harvest method: Hand harvested  
Transport: 13 kg boxes  
Fruit selection: Berries, after destemming  
Crushing: Yes  
Cold soaking (8-11°C): 2 days  
Yeast: B0213 and F33  
Yeast nutrients Go-Ferm, Superfood, DAP  
Fermentation temperature: Day 1-3: 27-29°C  
Day 3 to end of fermentation: 26-28°C  
Alcoholic fermentation: 10 days  
Pump-overs: Day 1-3: 2 punch-downs per day  
Day 3 to end of fermentation: 1 per day, determined by tasting  
No pump-overs during the post-fermentation maceration  
Total skin contact: Approximately 30 days  
Malolactic fermentation: Spontaneous, 100% in barrels

## AGEING

Time: 12 months  
Vessel type: French oak barrels  
Age: Third use or more  
Rackings: 1

## BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: April 29, 2019  
Stoppers: 44/24 Amorim Natural Super  
Bottling machine: Monoblock vacuum  
Total production: 1,150 bottles

## ANALYSIS

Alcohol: 14.5%  
Residual Sugar: 2.09 g/L  
Total acidity: 6.33 g/L  
pH: 3.44

## Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and finesse that characterize Polkura's wines. Everything about this vintage was atypical, including the components of this blend. Tempranillo is always a compliment to the base of Syrah and Grenache in this wine, however in 2017, the more Tempranillo we added, the better the result. It's almost unfair to talk about this wine as GSM+T, when it should really be "T+ all the rest", as almost 40% of the blend is made of Tempranillo. That's the beauty of sitting down and making the blend, allowing any preconceived ideas outside the tasting room.

## Tasting notes:

Dark red with medium intensity. On the nose the aromas are of red fruit, particularly strawberry, combined with other berry aromas. On the palate the wine has very good acidity and texture. There's an excellent balance between the smooth tannins and the fruitiness. The body is medium and the finish long. It's a very complex wine with lots of flavors that appear to mix together during the different stages of tasting.

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

GRENADE NOIR | SYRAH | MOURVEDRE | TEMPRANILLO  
2017



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.

