

Lote "d" by POLKURA

Syrah 2011

Lote "d"



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, 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 which 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 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.



WINEMAKER'S COMMENTS

Lote D, comes from a parcel which is 100% north facing. This means more sun. At the same time the soil is a little different from the rest of the vineyard. More granite and less clay. Wines resulting from this section of the vineyard tend to be less structured yet still very mineral and fruity.

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 it is less work too...

In 2011 we 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.

TASTING NOTES

Purple to red colour. On the nose very fruity coupled with herbal characters. On the palate this wine is medium to full bodied. Its soft tannins are very well balanced with the wine's acidity. Lote D is more on the elegant side of flavours. Complex yet not evident in terms of intensity. Medium to long finish.

Sven Bruchfeld
at some point in late 2013
www.polkura.cl

VITICULTURE

Varietal Composition:	100% Syrah
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 15
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	3-4 days
Yeast:	Actiflor B
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:	Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day plus 1 rack and return Day 6-35: No pump-over
Total skin contact:	30 days
Malolactic fermentation:	100% in Stainless steel

AGEING

Vessel type:	Lote D was 100% aged in stainless steel for 16 months. No barrels were used.
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	September, 2013
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	2.400 bottles / 200 cases

ANALYSIS

Alcohol:	14.1% v/v
Residual Sugar:	1.9 g/l
Total acidity:	5.57 g/l
pH:	3.64

