

Lote "d" by POLKURA

Syrah 2012

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.

2012 was a warm vintage in Central Chile. Much care was needed in terms of picking date. Most grapes were picked by the third week of April, when normally the vintage starts around that date. Having this in mind, wines kept their spicy character but on the palate much softer and round tannins resulted.

TASTING NOTES

Red-violet in color. Well-marked fruit in the nose, which is repeated in the mouth. The wine has a medium body but is solid in texture. There is a good balance between the sweetness of the tannins and the acidity. The finish is medium.

Sven Bruchfeld
beginning of 2014
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 8
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-overs
Total skin contact:	30 days
Malolactic fermentation:	100% in Stainless steel

AGEING

Vessel type:	100% aged in stainless steel tanks
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March 2014
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	5.200 bottles / 587 cases

ANALYSIS

Alcohol:	14.4%
Residual Sugar:	2.9 g/l
Total acidity:	4.28 g/l
pH:	3.41

