

Polkura

Lote "d"

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: Third week of March
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: Days 1-3: 27-29°C
Days 3-8: 26-28°C

Alcoholic fermentation: 7-10 days
Pump-overs: Days 1-3: 2 per day with prolonged extraction
Days 3-6: 2 per day for shorter periods
Days 6-30: no pump-overs

Total skin contact: 30 days
Malolactic fermentation: 100% in stainless steel

BOTTLING

Stabilisation: No
Fining: No
Filtration: No
Bottling date: February, 2017
Stoppers: Amorim Natural Super
Bottling machine: Monoblock vacuum
Total production: 600 cases

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 1.74 g/l
Total acidity: 5.03 g/l
pH: 3.63

Winemaker's comments:

2014 was a slightly warmer year than what we had seen in previous vintages. This produced wines with aroma profiles that were more fruit forward, with rounded tannins from the beginning. For the first time, in this vintage we included a few liters from other blocks to the final blend, in order to add structure. Some of the lots also spent a very brief amount of time in oak.

Tasting notes:

Red-violet in color with a medium intensity. On the nose, there are aromas of spices and black fruits. It is a well-balanced wine with a medium body. The persistency is perhaps somewhat surprising in a wine of medium intensity.

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
SYRAH 2014



Lote "d" comes from a parcel which is 100% north facing. This means more sun exposure. 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.



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