

# 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, FDA  
Fermentation temperature: Day 1-3: 27-29°C  
Day 3-8: 26-28°C

Alcoholic fermentation: 7-10 days  
Pump-over: Day 1-3: 2 per day with prolonged extraction  
Day 3-6: 2 per day with less exposure  
Day 6-30: No pump-over

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

### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: July 4, 2017  
Stoppers: Amorim Natural Super  
Bottling machine: Monoblock vacuum  
Total production: 850 cases

### ANALYSIS

Alcohol: 14.5%  
Residual Sugar: 2.36 g/L  
Total acidity: 5.28 g/L  
pH: 3.62

### Winemaker's comments:

2015 in Marchigüe again gave us one of the best harvests of recent times with wines with lots of character. It was a relatively warm year but above all a year with quality tannins. In an exceptional case in 2015, we added 4% Viognier to the final blend. It is an experimental lot that we fermented with its skin. It found its perfect mate with Lote "d" Syrah.

### Tasting notes:

Of a medium to high intensity, deep red in color. On the nose the aromas are clean and fruit-forward, including red fruits like raspberry. It is smooth in the mouth, and well-balanced between the acidity and the tannins. The persistency and intensity in the mouth are medium.

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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE  
SYRAH 2015



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.

