

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: Second 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-overs: Day 1-3: 2 per day with prolonged extraction
Day 3-6: 2 per day, for shorter periods
Day 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 1, 2018
Stoppers: Lafitte Natural Súper 45/24
Bottling machine: Monoblock vacuum
Total production: 885 cases

ANALYSIS

Alcohol: 14.3%
Residual Sugar: 2.15 g/l
Total acidity: 5.23 g/l
pH: 3.44

Winemaker's comments:

Observing the weather patterns of the year, we decided to begin the harvest a little earlier than normal. The reasoning was that we suspected rainy harvest season was coming. We couldn't have made a better decision. At the time the rain began, we already had 85% of the grapes in the winery, and were able to bring the rest in just a few days later. For Polkura, 2016 gave us excellent quality. In general, the flavors are fresh with pronounced acidity.

Tasting notes:

Intense violet in color with hints of red. Lots of red fruit and some herbs on the nose. Intense on the palate, but with smooth tannins. Good balance between the tannins and fruit. Medium texture and finish on the palate.

Sven Bruchfeld, October 2018



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 2016



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.