

# POLKURA

Malbec 2012



## VITICULTURE

Varietal Composition:	92% Malbec, 8% Petit Verdot
Appellation of Origin:	Marchigüe Area, Colchagua Valley, Chile
Trellising system:	Vertical Shoot positioning
Pruning:	Cordon
Irrigation:	Drip
Soil type:	Clay and lime, mixed with decomposed granite

## VINIFICATION

Harvest date:	10 April 2012
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	4 days
Yeast:	Actiflor B
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 29-30 °C Day 3 - 8: 25-28 °C
Alcoholic fermentation:	9 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:	35 days
Malolactic fermentation:	100% in barrels.

## AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Boswell, Sylvain
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos, Nadalie
Grain and toasting:	Fine and Extra Fine. M and M+ toasting.
Time in barrels:	15 months
Type of barrels:	100% French
Age of barrels:	35% new, 20% second use, 45% older
Rackings:	1

## BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	October, 2013
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	6.600 bottles

## ANALYSIS

Alcohol:	14,5%
Residual Sugar:	2,7 g/l
Total acidity:	3,16 g/l H <sub>2</sub> SO <sub>4</sub>
pH:	3,31

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.

At the beginning of the summer in 2008, the Polkura Hill suffered a bush fire, threatening the vineyard and getting very close to the area where the Malbec is planted. Thanks to several neighbors, a disaster was avoided. Although a Malbec component had always been used in previous years for the Polkura Syrah blend, after this event this great Malbec deserved to be bottled on its own.



## WINEMAKER'S COMMENTS

2012 was a warm year, and summer extended well into fall. Because of this, the wine shows notes of red fruits and smooth tannins. Fundamental to achieving balance in a harvest like this is to ensure a naturally higher acidity in the wine. For the first time we added a small percentage of recently-grafted Petit Verdot. The idea was to add a biting texture to the silky tannins of the Malbec.

## TASTING NOTES

Deep violet in color. On the nose the aromas are floral with some spice. In the mouth it presents as a wine with good body but well-rounded tannins. The finish is medium long. It is an intense wine that still maintains the balance between its fruit and its acidity.

Sven Bruchfeld,  
[www.polkura.cl](http://www.polkura.cl)

