POLKURA Malbec 2012





Varietal Composition: 92% Malbec, 8% Petit Verdot

Appellation of Origin: Marchigue Area, Colchagua Valley, Chile Trellising system:

Vertical Shoot positioning

Pruning: Cordon Irrigation: Drip

Soil type: Clay and lime, mixed with decomposed granite

Harvest date: 10 April 2012 Hand Harvest method: 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 Day 1-3: 29-30 °C Fermentation temperature: 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.

Blend in oak barrels:

Coopers (new): Saury, Boswell, Sylvain

Sylvain, Vicard, Seguin Moreau, Radoux, Coopers (rest): 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

Stabilisation: No Fining: No Filtration: No

Bottling date: October, 2013 Stoppers: Amorim Natural Extra Bottling machine: Monoblock vacuum 6.600 bottles Total production:

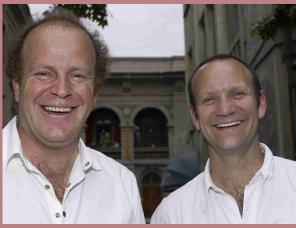
Alcohol: 14,5% Residual Sugar: 2,7 g/l3,16 g/l H2SO4 Total acidity:

pH:

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. Marchigue, 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.



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 recentlygrafted Petit Verdot. The idea was to add a biting texture to the silky tannins of the Malbec.

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





