

Polkura

MANIAC

Over the years, we have found small lots of grapes in the vineyard that simply represent superior quality. Sometimes it's 3 vines on a granite spur or a head vine on red clay. We decided to vinify these grapes separately and learn what we could achieve. There were many failed cases, but we also found things that we thought were interesting to bottle as an individual wine. Maniac is a selection of selections.

MARCHIGUE . COLCHAGUA VALLEY . CHILE
SYRAH 2017

VITICULTURE

Varietal Composition : 100% Syrah
Appellation of Origin : Marchigüe, Colchagua Valley, Chile
Trellising system : Vertical shoot positioning
Pruning : Cordon
Irrigation : Drip
Soil type : Clay and silt, mixed with decomposed granite

VINIFICATION

Harvest date : Last week of March and first week of April
Harvest method : Hand-harvested
Transport : Boxes of 13 kg
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 containers: fermented in 2,100-liter concrete eggs
Fermentation temperature : Days 1-3: 29-30°C
Days 3-8: 25-28°C

Alcoholic fermentation : 8-10 days
Pump-overs : Days 1-3: 3 per day, with two rack and returns
Days 3-6: 2 per day
Days 6-end: No pump-overs

Total skin contact : 45 days
Malolactic fermentation: 100% in barrels

AGEING

Blend in oak barrels : 100%
Coopers (new) : Sylvain, Nadalié
Coopers (rest) : Sylvain, Radoux
Grain and toasting : Fine and Extra Fine. M and M+ toasting
Time in barrels : 36 months
Type of barrels : 100% French
Age of barrels : 15% new, 85% second and third use
Rackings : 1

BOTTLING

Stabilisation: No
Fining : No
Filtration : No
Bottling date : December 17th 2019
Stoppers : Natural Súper 45/24 Lafitte Cork
Bottling machine : Monoblock vacuum GAI
Total production : 830 bottles

ANALYSIS

Alcohol : 15 %
Residual Sugar : 2.32 g/L
Total acidity : 3.55 g/L
pH : 3.68

Winemaker's comments:

2017 was the warmest vintage we have ever recorded. It was a good opportunity to harvest early and avoid overripeness, but it also required a very rapid harvest. Undoubtedly, it was a wise decision because the resulting wines, despite the heat, managed to display balance and the finesse that characterizes Polkura wines. The selection was primarily made by berry tasting during the summer and early autumn. Vinification was done in concrete eggs, and the aging in barrels.

Tasting notes

Violet color with deep red nuances. On the nose, it presents spicy aromas, such as white pepper, mint, and black fruits. In the mouth, it is a full-bodied wine with great structure. Firm tannins, balanced with the wine's acidity, giving it firmness. It's a very complex wine with multiple layers of flavors and a very long finish

