

Polkura

MANIAC

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

MARCHIGUE . COLCHAGUA VALLEY . CHILE
SYRAH 2018

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 28th 2020
Stoppers : Natural Súper 45/24 Lafitte Cork
Bottling machine : Monoblock vacuum GAI
Total production : 830 bottles

ANALYSIS

Alcohol : 15,5 %
Residual Sugar : 2,31 g/L
Total acidity : 3,05 g/L
pH : 3,72

Winemaker's comments:

This is undoubtedly the most interesting harvest in Polkura's history. At least in the winery, it drew the most sighs when creating the different blends. 2018 was neither hot nor cold. There was neither high nor too low yield. The acidity was in balance. Perfection doesn't exist. But if every year were like 2018, our job would be very easy. We simply let nature take its course, and that's especially valid for this wine. In this second version of MANIAC, the batches from sectors with red clays prevail. All batches were fermented in cement eggs, and we decided not to use new barrels to preserve the fruit of this particularly special 2018 vintage.

Tasting notes

Deep violet-red color. On the nose, this wine exhibits notes of black fruit like blueberries and blackberries, harmoniously integrated with hints of cedar and tobacco. In the mouth, it's a deep, full-bodied wine with great intensity. Its finish is long, and the sensation in the mouth slowly diminishes. The natural acidity and fruit are in very good balance. A highly complex wine.

