

# Polkura

## RANDOM

UNEXPECTED WINE

### VITICULTURE

Varietal Composition: 70% Cabernet Sauvignon, 30% Syrah  
Appellation of Origin: Marchigue Area, Colchagua Valley, Chile  
Trellising system: Vertical shoot positioning  
Pruning: Cordon  
Irrigation: Drip  
Soil type: Decomposed granite and clay.

### VINIFICATION

Harvest date: Third 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 with less exposure  
Day 6-30: No pumpovers

Total skin contact: 30 days  
Malolactic fermentation: 100% in Stainless steel

### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: July 8, 2017  
Stoppers: Amorim Natural Super  
Bottling machine: Monoblock vacuum  
Total production: 550 cases

### ANALYSIS

Alcohol: 14.5%  
Residual Sugar: 2.39 g/l  
Total acidity: 4.99 g/l  
pH: 3.68

### Winemaker's comments:

2015 in Marchigue again gave us one of the best harvests of recent times with wines with lots of character. It was a relatively warm year but above all a year with quality tannins. And while this is not the first time we are producing a Cabernet Sauvignon in Polkura, this really is the launching of a new concept for the winery. Syrah will always be a great companion, in this case 30% of this year's wine.

### Tasting notes:

Intensely-colored wine with aromas of gooseberries from the Cabernet Sauvignon and red fruit from the Syrah. The texture of the Cabernet Sauvignon appears with a full, intense mouth. The combination with the Syrah adds complexity and persistency.

Sven Bruchfeld,  
August, 2017



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, 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, referring 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.

MARCHIGUE . COLCHAGUA VALLEY . CHILE

CABERNET SAUVIGNON / SYRAH 2015



While Syrah has always been the heart of Polkura, over the years we have planted supporting varieties like Cabernet Sauvignon and Merlot in order to sell to wineries. Because of the distinctive quality of these grapes, in 2015 we decided to reduce the quantity we were selling, and start using them for ourselves. That is how Random was born. Because of existing commitments for our grapes, each year Random will be comprised of a different blend of varieties, depending on the harvest and the grapes available, so each vintage will never be the same as the one before.