

Polkura

RANDOM

UNEXPECTED WINE

VITICULTURE

Varietal Composition: 40% Cabernet Sauvignon, 40% Merlot, 20% Syrah
Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Cordon
Irrigation: Drip
Soil type: Decomposed granite and clay

VINIFICATION

Harvest date: Between the 2nd and 4th weeks of March
Harvest method: Hand
Transport: 3 kg boxes
Fruit selection: Bunches in elevator and berries, after destemming
Crushing: Yes
Cold soaking (8-11°C) : 3 days
Yeast: Actiflor B
Yeast nutrients: Go-Ferm, Superfood, FDA
Fermentation temperature: First 3 days: 27-29°C
End of fermentation: 26-28°C

Alcoholic fermentation: 7-10 days
Pump-overs: First 3 days: 2 per day with lots of extraction
Day 3-end: 2 per day, determined by taste

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

BOTTLING:

Stabilisation: No
Fining: No
Filtration: No
Bottling date: February 2, 2018
Stoppers: Lafitte Natural Super 45/24
Bottling machine: Monoblock vacuum
Total production: 1,000 cases

ANALYSIS

Alcohol: 14.3%
Residual Sugar: 1.92 g/l
Total acidity: 5.89 g/l
pH: 3.5

Winemaker's comments:

Observing the weather patterns of the year, we decided to begin the harvest a little earlier than normal. The reasoning was that we suspected rainy harvest season was coming. We couldn't have made a better decision. At the time the rain began, we already had 85% of the grapes in the winery, and were able to bring the rest in just a few days later. For Polkura, 2016 gave us excellent quality. In general, the flavors are fresh with marked acidity.

Tasting notes:

Deep red-violet in color. On the nose, there are notes of gooseberry and strawberries. In the mouth, it's a cheerful wine with smooth tannins. There is great balance between the tannins and the acidity. It's a wine of medium intensity, but at the same time showing a great depth. The finish is medium-long.

Sven Bruchfeld, March 2018

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, 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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE

CABERNET SAUVIGNON / MERLOT / SYRAH 2016



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.



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