

# Polkura

## RANDOM

UNEXPECTED WINE

### VITICULTURE

Varietal Composition: 45% Syrah, 30% Malbec, 18% Cabernet Sauvignon, 3% Grenache, 2% Tempranillo, 2% Petit Verdot.

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: Second and third weeks of March

Harvest method: Handpicked

Transport: 13 kg boxes

Fruit selection: Bunches in elevator, and grapes after destemming

Crushing: Yes

Cold soaking (8-11°C): 3 days

Yeast: Actiflor B

Yeast nutrients: Go-Ferm, Superfood, DAP

Fermentation temperature: Days 1-3: 27-29°C

Days 3-end: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs: Days 1-3: twice daily with lots of extraction

Days 3-end: twice daily, determined by tasting

No pump-overs in post fermentation

Total skin contact: 30 days

Malolactic fermentation: 100% in stainless steel

### BOTTLING:

Stabilisation: No

Fining: No

Filtration: No

Bottling date:

Stoppers: Cork Lafitte Natural Super 45/24

Bottling machine: Monoblock vacuum

Total production: 1,440 cases

### ANALYSIS

Alcohol: 14.5%

Residual Sugar: 1.92 g/L

Total acidity: 5.89 g/L

pH: 3.51

### Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and finesse that characterize Polkura's wines. This version of Random has some new elements. The principal change is an important percentage of Malbec that this wine has never had, but Syrah is also taking an important role, replacing Merlot, which we didn't make this year. They are complimented by other varieties like Petit Verdot, Tempranillo, and even some Grenache, which add some really interesting flavors on the palate. That's what Random is about: an unexpected wine.

### Tasting notes:

Deep purple color. Spiced notes like anis stand out on the nose, followed by aromas of red fruit. It's a happy wine, with medium body but good texture. Very good balance between the fruit and acidity on the palate. It's a pretty complex wine in its staying power and medium finish.

Sven Bruchfeld

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, making reference to large amounts of yellow granite spread along the clay soils of the area. Decomposed granite imparts the wine 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

SYRAH - MALBEC - CABERNET SAUVIGNON 2017



While Syrah has always been the heart of Polkura, over the years we have planted supporting varieties like Cabernet 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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