

Polkura

RANDOM

UNEXPECTED WINE

VITICULTURE

Varietal Composition : 50% Merlot, 18% Syrah, 17% Cabernet Franc, 15% Cabernet Sauvignon
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 first and third weeks of March, 2018
Harvest method : Hand
Transport : Into 450kg harvest bins
Fruit selection : Berries, after destemming
Crushing : Yes
Cold soaking (8-11°C) : 2 days
Yeast : Actiflor B
Yeast nutrients : Go-Ferm, Superfood, FDA
Fermentation temperature : 25-29°C
Alcoholic fermentation : 10 days
Pump-overs : Twice per day, open
Total skin contact : 30 days
Malolactic fermentation : 100% in stainless steel

BOTTLING:

Stabilisation : No
Fining : No
Filtration : No
Bottling date : April 20, 2022
Stoppers : Amorim Xpur
Bottling machine : Monoblock vacuum GAI
Total production : 3,000 cases of 9L

ANALYSIS

Alcohol : 14,5%
Residual Sugar : 2.57 g/L
Total acidity : 5.32 g/L
pH: 3.5

Winemaker's comments:

This is without a doubt the most interesting vintage in the history of Polkura. At least at the cellar it was the vintage that has caused the most sighs when blending the wines. 2018 was neither warm nor cold. The yields were neither very large nor very small. The acidity is well balanced. Perfection doesn't exist, but if all vintages were like 2018, our job would be very easy. We simply let nature take its course, which is especially true for this wine

Tasting notes:

Ruby-red in color with medium intensity. On the nose there are notes of red fruit like raspberry and plum. The palate has smooth tannins but a long finish. It's a wine with medium body and intensity that are very well balanced, and with lots of personality.

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

MERLOT - SYRAH - CABERNET FRANC -
CABERNET SAUVIGNON 2018



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.

Empresa



Chile



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