

Polkura

SECANO (DRY FARMED)

VITICULTURE

Varietal Composition: 85% Syrah + 10% Grenache + 5% Carignan

Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile

Trellising system: Gobelet or Cup

Pruning: Gobelet bush vine training

Irrigation: Drip

Soil type: Decomposed granite and clay

VINIFICATION

Harvest date: Last days of April

Harvest method: Hand harvested

Transport: 13 kg boxes

Fruit selection: Yes

Crushing: Yes

Cold soaking (8-11°C): 4-5 days

Yeast: F33

Yeast nutrients: Superstart, SuperFood, DAP

Fermentation vessel: Syrah in 1800-liter concrete egg

Grenache noir in 1500-liter epoxied concrete ball

Carignan in 1000-liter insulated bins

Fermentation temperature: 24-26°C

Alcoholic fermentation: 12 days

Pump-overs: Open pump-overs twice daily, determined by tasting

Punch down during the first days of fermentation. 100% punch downs in Carignan

Total skin contact: 40 days

Malolactic fermentation: 100% in 3rd-use barrels

AGEING

Blend in oak barrels: 100%

Coopers: Saury, Boswell, Sylvain, Nadalie

Grain and toasting: Fine and Extra Fine. M+ toasting

Time in barrels: 15 months

Type of barrels: Third use French oak barrels

Rackings: 1

BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: March 22, 2018

Stoppers: Natural Super 45/24 Lafitte corks

Bottling machine: Monoblock vacuum

Total production: 2,186 bottles

ANALYSIS

Stabilisation: No

Fining: No

Filtration: No

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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 pronounced acidity.

In 2016, for the first time we incorporated 5% Carignan to the blend, lending natural acidity but also distinctive tannins. Additionally, the 10% Grenache is notorious in its pronounced notes of red fruit.

Tasting notes:

Medium intensity and reddish in color. Pronounced notes of white flowers and stone fruits on the nose. On the palate, the tannins are smooth and very elegant. Persistent finish and good balance between the lively acidity and all of the fruit.

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, at 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 that 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
2016



There are two reasons to produce a wine without irrigation. On the one hand, it is a technique that allows the absolute expression of the terroir in the wine. By not irrigating, the intervention is minimal. Each year you produce with just the amount of water that nature provides. On the other hand, with the constantly dwindling supply of rainwater year by year, it is necessary to learn how to survive without having to irrigate.



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