



**POLKURA** is a wine growing project, started in 2002 by the Vergara, Muñoz and Bruchfeld families, with the goal of making an exceptional wine out of an exciting grape variety: Syrah. 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 and on its slopes grow the grapes which make this special 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 body and structure. The moderate climate adds fruitiness, resulting in a harmonious wine with ideal balance.

### Viticulture

Varietal Composition	100% Syrah, Clone 99
Appellation of Origin	Marchigüe Area, Colchagua Valley
Trellising system	Vertical shoot positioning
Pruning	Cordon
Irrigation	Drip
Soil type	Clay and lime, mixed with decomposed granite

### Vinification

Harvest date	April 16, 2004
Harvest method	Hand
Transport	30 Lb boxes in refrigerated truck
Fruit selection	Berries, after destemming
Crushing	No
Cold soaking (54°F)	3 days
Yeast	Vitilevure Syrah
Yeast nutrients	Go-Ferm, Biovin Nut
Fermentation temperature	Between 77 and 90°F
Alcoholic fermentation	8 days
Pump-overs	2-3 per day + 3 rack & returns
Total skin contact	32 days
Malolactic fermentation	Spontaneous, 100% in barrels

### Ageing

Blend in oak barrels	100%
Coopers	Sylvain, Vicard, Seguin Moreau, Radoux, Damy
Grain and toasting	Fine and extra fine. Medium toasting.
Time in barrels	12 months
Type of barrels	83% French, 17% American
Age of barrels	44% new, 33% second use, 23% third use
Rackings	4

### Fining & Bottling

Stabilisation	No
Fining	No
Filtration	No
Bottling date	June 12, 2005
Stoppers	Amorim Natural Extra
Bottling machine	Monoblock vacuum
Total production	5.300 bottles

### Analysis

Alcohol	14,5%
Residual Sugar	1.11 g/l
Total acidity	6,26 g/l
pH	3,62

### Winemakers comments:

Prior harvest 2004, spring was colder than usual but summer was normal with moderate mean temperatures and cool nights. There were some minor rainfalls in early autumn, which had no important effects. The ideal ventilation of the canopy protected the vineyard from fungal diseases and other maladies. Grapes were harvested in small boxes at dawn in order to take advantage of the aromatic intensity obtained when fruit hangs at low temperatures. To preserve this condition, 100% of the grapes were transported in a refrigerated truck to the winery.

During vinification, much importance was given to exclusively leaving the desired elements into the wine. First of all, only the best quality fruit was selected for the fermentation. Cold soaking at 54°F was performed in order to increase colour and fruitiness. Once fermentation started using cultured yeast, intense pump-overs were made during the first phase and gentle ones during the second part. Fermentation temperature was reduced from 90 to 77°F during the second phase. Almost at the end of the process, the tank was closed leaving the wine on skins for 32 days in order to obtain the tannins giving the wine its final body. Afterwards, malolactic fermentation was performed in barrels.

44% of the wine was aged in new barrels and the remaining portion in used ones. A selection of different coopers, origins and oak grain-tightness impart the wine the complexity needed. During 12 months ageing, the wine was racked 4 times, as for naturally cleaning the wine and incorporating small amounts of oxygen helping to soften up tannins.

To preserve the original character and to make sure the wine is the highest expression of the terroir that originated it, no fining or filtration were performed prior to bottling.

### TASTING NOTES BY THE TIME OF BOTTLING:

Deep violet colour with red hues. On the nose it shows figs, blackberries coupled with spices like rosemary, white pepper and some leather. The wine is very well balanced between its fruitiness, touches of oak and its natural acidity, At the same time it is complex with lots of sensory elements forming layers, without any of them covering their partners. The wine is intense, having a long, soft and slow finish.

Sven Bruchfeld, August 2005