



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 climate adds fruitiness, resulting in a harmonious wine with ideal balance.

Viticulture

Varietal Composition	93% Syrah, 4% Malbec, 2% Cabernet Sauvignon, 1% Grenache Noir / Viognier
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	Second week of April, 2005
Harvest method	Hand
Transport	13 kg boxes
Fruit selection	Berries, after destemming
Crushing	No
Cold soaking (8-11°C)	3 days
Yeast	Lamothé XR
Yeast nutrients	Go-Ferm, Superfood, DAP
Fermentation temperature	Day 1-3: 29-30°C Day 3-8: 25-28°C
Alcoholic fermentation	8 days
Pump-overs	Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day plus 1 rack and return Day 6-35: No pump-over
Total skin contact	35 days
Malolactic fermentation	50% spontaneous, 50% inoculated. 100% in barrels

Ageing

Blend in oak barrels	100%
Coopers	Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon
Grain and toasting	Fine and Extra Fine. M & M+ toasting.
Time in barrels	15 months
Type of barrels	86% French, 14% American
Age of barrels	24% new, 43% second use, 33% older
Rackings	4

Bottling

Stabilisation	No
Fining	No
Filtration	No
Bottling date	August 29, 2006
Stoppers	Amorim Natural Extra
Bottling machine	Monoblock vacuum
Total production	5.900 bottles

Analysis

Alcohol	14,8%
Residual Sugar	2,7 g/l
Total acidity	5,3 g/l
pH	3,61

Winemakers comments:

Vintage 2005 in Colchagua, particularly in Marchigüe, was probably one of the most spectacular seasons we have seen in the area. Although almost every year shows very good and consistent quality, in 2005 we encountered figures by the book, meaning not too hot, not too cool and not too wet, not too dry either. This led to balanced wines, both concentrated and elegant. We had a dry winter followed by a cool and rainy spring. This meant poor flowering and set, leading to each bunch carrying less fruit and therefore having a better quality potential. Early summer was normal in terms of temperature. January 1-2° higher than previous seasons and then February onwards, was very typical again. Sounds almost boring. Weather during harvest was ideal. A little rain in March but no single drop in April. The perfect conditions for long hang-times.

By tasting berries in the vineyard, one could already see skin phenolics having amazing potential. Concentration and many flavours suggested a lot of flesh and bone in the future wine. In order only to extract soft and mellow tannins, a more aggressive system of cap management was designed for the first half of fermentation and a gentler one for the second phase. The idea was to extract those soft tannins from skins with the wine still having low alcohol and trying to avoid aggressive extraction towards the end of fermentation with already higher alcohol levels.

By barrel ageing, wines can end up showing their real beauty. Although originally Polkura was thought only to be in barrels for 12 months, the structure of 2005 suggested 15 months in order to get the wine better integrated. 24% new French oak adds smoky flavours that integrate very well with the wine's fruitiness. 4 rackings were performed during barrel ageing to help natural settling of the wine and to incorporate small amounts of oxygen that polymerise phenols.

To give to wine more complexity and helps Polkura's structure on the mid palate, a small percentage of Malbec and Cabernet Sauvignon was added. Grenache Noir and Viognier help lifting aromatics.

No stabilising, fining or filtering was performed in order to preserve the wine's character and sense of origin.

TASTING NOTES BY THE TIME OF BOTTLING:

Deep purple to red colour and inky rim. Ripe black fruit on the nose with some spices as pepper and herbs coupled with tobacco and coffee beans. Full bodied wine, very well balances between its acidity and the soft yet firm mouth feel. Wine is very intense and has nice volume. A very complex wine as many flavour layers appear while the wine stays on the palate. Very long finish.

Sven Bruchfeld, December 2006