

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. Marchigue, 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.

VINTAGE 2006 :

Viticulture

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Varietal Composit	ion

2% Viognier 2% Tempranillo / Mourvedre / Grenache Noir Appellationn of Origin Marchigue Area, Colchagua Valley, Chile Trellising system Vertical shoot positioning Cordon Drip Clay and lime, mixed with decomposed

Hand

Yes 3-7 days

Actiflor B

Day 1-3: 29-30°C Day 3-8: 25-28°C

13 kg boxes

Last week of April. 2006

Berries, after desteming

Go-Ferm, Superfood, DAP

Day 6-35: No pump-over 25-30 days 100% in barrels.

7-10 days Day 1-3: 3 per day plus 2 rack and

Day 3-6: 2 per day plus 1 rack and

92% Syrah

4% Malbec

Vinification

Pruning

Irrigation

Soil type

aranite

Harvest date	
Harvest method	
Transport	
Fruit selection	
Crushing	
Cold soaking (8-11°C)	
Yeast	
Yeast nutrients	
Fermentation temp.	
Alcoholic fermentation	

Pump-overs returns

return

Total skin contact Malolactic fermentation Ageing Blend in oak barrels Coopers

Grain and toasting Time in barrels

Type of barrels Age of barrels Rackings

Bottling Stabilisation Fining Filtration Bottling date Stoppers Bottling machine Total production

Analysis Alcohol Residual Sugar Total acidity pН

100% Sylvain, Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos Fine and Extra Fine. M and M+ toasting. 12 months 85% French, 15% American 33% new, 8% second use, 59% older 3

No No June, 2007 Amorim Natural Extra Monoblock vacuum 16.600 bottles

14.7% 2,4 g/l 5,3 g/l 3.57

No



Winemaker's Comments:

In 2006 "balance" was the main character. In general cooler growing conditions allowed fresh fruit to shine and be one of the main players. On top of that, Marchigue is a cooler area within usually warm Colchagua. In years like 2006 both conditions come together in very good harmony. The spice and elegance of cool climates plus the strength of warmer areas in one single spot.

Different blocks were showing amazing differences of flavour and concentration, both before and after picking. More sun exposed parcels, had classic new world fruity characters and south facing cooler slopes, typically spicy notes. Picking dates for both conditions were about 10-14 days apart.

Even with small vineyards it is a great advantage to blend other elements into to final wine. Although Polkura is 92% Syrah based, we have used some Malbec and Viognier for complexity, structure and perfume. A few drops of Tempranillo, Mourvedre and Grenache add that little something that makes the difference. 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 red colour. Black and white pepper on the nose coupled with black fruit, herbs and liquorish. Full bodied, elegant wine with very intense, yet smooth tannins. Fruit and spice, natural acidity and sweetness of alcohol are all in very good balance. A very complex wine, integrating many different flavours that emerge as the wine stays on the palate. This wine has a very long finish.

Sven Bruchfeld, August 2007



