



VITICULTURE

- Varietal Composition : 94% Syrah
2% Malbec
1,5% Tempranillo
- 1,5% Grenache Noir
- 1% Viognier
- Appellation of Origin : Marchigue Area,
Colchagua Valley, Chile
- Trellising system : Vertical shoot positioning
- Pruning : Cordon
- Irrigation : Drip
- Soil type : Clay and lime, mixed with
decomposed granite

VINIFICATION

- Harvest date : 22 April – 2 May 2007
- Harvest method : Hand
- Transport : 13 kg boxes
- Fruit selection : Berries, after destemming
- Crushing : Yes
- Cold soaking (8-11°C) : 3-7 days
- Yeast : Actiflor B and one lot "Wild"
- Yeast nutrients : Go-Ferm, Superfood, DAP
- Fermentation temperature : Day 1-3: 29-30°C
Day 3-8: 25-28°C
- Alcoholic fermentation : 7-10 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 : 25-30 days
- Malolactic fermentation : 100% in barrels.

AGEING

- Blend in oak barrels : 100%
- Coopers (new) : Saury, Radoux,
Boswell, Nadalie
- Coopers (rest) : Sylvain, Vicard,
Seguin Moreau,
Radoux, Dany,
Billon, Boutes,
Saury, Demtos
- Grain and toasting : Fine and Extra Fine.
M and M+ toasting.
- Time in barrels : 12 months
- Type of barrels : 85% French,
15% American
- Age of barrels : 18% new, 28%
second use,
54% older
- Rackings : 2

BOTTLING

- Stabilisation : No
- Fining : No
- Filtration : No
- Bottling date : June, 2008
- Stoppers : Amorim Extra
- Bottling machine : Gai monoblock
- Total production : 20.000 bottles

ANALYSIS

- Alcohol : 14,6%
- Residual Sugar : 2,6 g/l
- Total acidity : 5,9 g/l
- pH : 3,62



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 coastal climate adds spice and fruitiness, resulting in a fine, yet complex and full bodied wine with very good balance.



Gonzalo Muñoz and Sven Bruchfeld

WINEMAKER'S COMMENTS:

2007 is probably as unique as a vintage in Chile can get. If 2006 was a "cooler" vintage, then 2007 was definitely "cold". Growers in higher latitudes would probably still consider 2007 warm, but for Chilean standards it was a very unusual season. Syrah in Marchigue is normally picked around April 15 or 20, finishing no later than April 25, which already is 10 days later than the rest of the Valley. In 2007 we finished harvesting the first week of May, when most winemakers are only thinking of Carmenere. On top of that, naturally restricted yields assured very particular flavours in both berries and then in the wine.

Cooler vintages usually make intense, yet fine and elegant wines. Its main character is normally spice and floral characters. In order to preserve this, less new oak than normal was used. Only 18% new barrels were brought in, as normally ca. 25% would have been used.

This year, we increased the percentage of Syrah in the final blend to 94%. We used only 2% Malbec plus Tempranillo, Grenache Noir and Viognier.

As always, no stabilising, fining or filtering to keep flavours in the bottle.

Tasting notes by the time of bottling:

Deep and dark red to purple colour. On the nose the wine is spicy and floral. Herbs appear on the back, all coupled with red fruit. Full bodied and well balanced between its acidity and the round tannins. Very intense and structured mouth feel. A very complex wine, with many flavour layers, that has a medium to long finish.

Sven Bruchfeld, December 2008