

POLKURA

Syrah 2009

Polkura



VITICULTURE

Varietal Composition:	97% Syrah, 1% Garnacha, 1% Viognier, 1% Tempranillo/Mourvedre
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:	30 March and then 5-22 April 2009
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	7-9 days
Yeast:	Actiflor B and one lot "Wild"
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 27-29 °C Day 3-8: 26-28 °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:	30-40 days
Malolactic fermentation:	100% in barrels.

AGEING

Blend in oak barrels:	100%
Coopers (new):	Saury, Radoux, Boswell, Sylvain, Nadalie
Coopers (rest):	Sylvain, Vicard, Seguin Moreau, Radoux, Dany, Billon, Boutes, Saury, Demtos, Nadalie
Grain and toasting:	Fine and Extra Fine. M toasting
Time in barrels:	12 months
Type of barrels:	87% French, 13% American
Age of barrels:	34% new, 15% second use, 51% older
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	September, 2010
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	33.360 bottles / 2.780 cases

ANALYSIS

Alcohol:	14,7%
Residual Sugar:	2,5 g/l
Total acidity:	5,72 g/l
pH:	3,36

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.



WINEMAKER'S COMMENTS

One of the words that is usually used for describing situations or even objects is normal. It means nothing but something that stands sort of in the middle of two or more conditions. It does not reflect any extremes. The funny thing is that normal years only rarely happen. And that is exactly how the 2009 vintage turned out to be in Marchigue. It was not a warm vintage and it wasn't a cool season either. Nor was it wet or particularly dry. 2009 sits on the fence. A very good fence though.

One of the things that happen in Chile is that seasons change quickly. Although temperatures drop a little while summer comes to an end, fall can really set in from one day to the other during the fall. This is a very positive thing for grapes. Even if one has a warm summer, having two or three cool weeks at the end of the ripening season can really make a difference in terms of flavour development, allowing things to happen at a slower pace towards the end, allowing a really balanced wine to be made.

Someone who has been following POLKURA year after year, could have noticed that most vintages we start in mid or end April. In 2009 vintage started earlier. Harvest was finished by April 22nd. On one side 2009 was on the warmer side so ripeness came earlier but on the other hand we wanted to give the wines sort of a fresher edge due to a higher natural acidity. Polkura Syrah has had between 2 and 4% Malbec in the blend for four years in a row. Although the 2009 Malbec is a beautiful wine, we decided not to use any of it in the final blend. We thought the 2009 Malbec stood out much better on its own, than blended so 100% of it was bottled separately. Still as always, we decided to use small traces of Viognier, Garnacha, Tempranillo and Mourvedre as they add the much looked after complexity to the wines. On February 27th 2010, 10 months after vintage, a massive 8.8 Richter earthquake hit Central Chile. Lives and property were lost. Luckily, none of our family members were hurt. This wine was in barrels at that time and part of it was lost as the barrels collapsed. We are extremely thankful though, we could save most of it and still blend the best Polkuras ever.

TASTING NOTES

Deep purple to red colour. Perfumed spicy and floral character on the nose. Full bodied, well structured on the palate. Very well balance between its acidity and the fruit that shines. A very intense yet elegant wine. This wine has many layers of flavours making it sensual and complex. It has a long finish.

Sven Bruchfeld
March 2011

