

# POLKURA

## Syrah 2010

Polkura



### VITICULTURE

Varietal Composition:	91% Syrah, 5% Malbec, 2% Cabernet Sauvignon, 1% Grenache Noir, 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:	29 March and then April 19-May 3
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8-11°C):	3-4 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, Damy, Billon, Boutes, Saury, Demtos, Nadalie
Grain and toasting:	Fine and Extra Fine. M+ toasting
Time in barrels:	14 months
Type of barrels:	94% French, 6% American
Age of barrels:	28% new, 25% second use, 47% older
Rackings:	1

### BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	October, 2011
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	42.600 bottles / 3.550 cases

### ANALYSIS

Alcohol:	14,7%
Residual Sugar:	2,0 g/l
Total acidity:	5,15 g/l
pH:	3,55

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

Two months after the massive 8.8 Earthquake that hit central Chile, were up and running again but it wasn't simple. In most cases a difficult vintage means climatic conditions. In our case it was the fact that we didn't have enough small tanks to make our wine as most tanks were destroyed during the quake. This meant we had to work in 4 wineries that helped us with our fermentations.

You will hear this from every winemaker, in every region around the world. "Historic vintage"... But yes. 2010 was probably the best vintage Chile has seen in recent history. Just perfect conditions. Not a very hot summer followed by a cool autumn. In most cases this means restrained wines. 2007 is a good example. But this wasn't the case in 2010. Our Syrah has the typical spicy notes and minerality of cool years and at the same time structure and texture. The best possible combination! Picking dates were very late. We had never picked Syrah in May in Marchigue before. Another sign of a cool late and slow ripening vintage.

In 2010 we included Malbec in the blend again with 5%. This had been historically part of Polkura but in 2009 we left it out. The new comer in 2010 is 2% Cabernet Sauvignon. It is not clear if this variety will be part of the blend in the future but in this vintage it was a perfect match. The other usual suspects are present as well in small percentages: Viognier, Grenache Noir, Mourvedre and Tempranillo.

### TASTING NOTES

Purple to deep red colour. Very spicy and floral character on the nose, combined with evident minerality. Full bodied, and structured on the palate. Acidity adds complexity. Good balance between its acidity and tannins. A very intense, yet elegant wine. Long finish.

Sven Bruchfeld  
September 2012

