

POLKURA

Syrah 2011

Polkura



VITICULTURE

Varietal Composition:	96% Syrah, 2% Malbec, 2% Grenache Noir, Viognier, 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:	End of March and then Second half of April
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, Boswell, Sylvain, Nadalie Sylvain,
Coopers (rest):	Vicard, Seguin Moreau, Radoux, Damy, Billon, Boutes, Saury, Demtos, Nadalie
Grain and toasting:	Fine and Extra Fine. M+ toasting.
Time in barrels:	15 months
Type of barrels:	97% French, 3% American
Age of barrels:	29% new, 28% second use, 43% older
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March, 2012
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	26.100 bottles/ 2.900 cases

ANALYSIS

Alcohol:	14,5%
Residual Sugar:	1,9 g/l
Total acidity:	5,21 g/l
pH:	3,58

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

2011 was similar to 2010 in the sense it was a very cool vintage. As opposed to 2010, yields were naturally very low. The importance of this is that quality tends to increase with low yields. We don't know exactly how it works but winemakers are usually very happy when they have less crop. And it is less work too...

In 2011 we made wine for the first time in our own winery after 7 years making Polkura at third party facilities. I will remember this vintage in a very special way.

TASTING NOTES

Deep purple colour. On the nose it has herbs coupled with black fruit and a floral character. On the palate it has firm tannin very well balanced with the wine's acidity. This wine is very intense yet elegant at the same time. It has a long finish and great complexity. Flavours pop out in a very nice way.

Sven Bruchfeld
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