

POLKURA

Syrah 2012

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 Second half of April
Harvest method:	Hand harvested
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
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:	15 months
Type of barrels:	100% French
Age of barrels:	20% new, 80% second use or older
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March, 2013
Stoppers:	Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	26.100 bottles/ 2.900 cases

ANALYSIS

Alcohol:	14.5%
Residual Sugar:	2.7 g/l
Total acidity:	5.27 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 that 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

2012 was a warm year, and summer extended well into fall. Because of this, the wine shows notes of red fruits and smooth tannins. Fundamental to achieving balance in a harvest like this is to ensure a naturally higher acidity in the wine.

TASTING NOTES

Red in color with hints of violet. In the nose aromas of red fruit dominate, such as cherries, couple with hints of spice. In the mouth the wine presents a balance between the fruit and the acidity. It is of medium intensity with a long finish. The wine is complex, and will develop tertiary notes during the aging process in the bottle.

Sven Bruchfeld
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