

POLKURA

Syrah 2013

Polkura



VITICULTURE

Varietal Composition:	96% Syrah, 2% Malbec, 1% Grenache Noir, 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:	Last week of March through second week of April
Harvest method:	Hand harvested
Transport:	13 kg boxes
Fruit selection:	Bunches through elevator and berries after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	3 to 4 days
Yeast:	BO213 and F33
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 27-29 °C End of fermentation: 26-28 °C
Alcoholic fermentation:	7-10 days
Pump-overs:	Day 1-3: 3 per day Day 3 - end: 2 per day
Total skin contact:	40 days
Malolactic fermentation:	Spontaneous, 100% in barrels

AGEING

Blend in oak barrels:	100% French oak
Time in barrels:	15 months
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	February, 2016
Stoppers:	45/25 Amorin Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	43.500 bottles/ 3.600 cases

ANALYSIS

Alcohol:	14.5%
Residual Sugar:	2.17 g/l
Total acidity:	3.44 g/l H2SO4
pH:	3.54

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, at 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 with 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:

Each year has something specific that characterizes it. It was tremendously important this year to not let the vineyard produce all that it wanted to, in order to not lose quality, but it's also important to not completely get in the way of nature. 2013 blessed us with a lot of excellent quality wine.

TASTING NOTES

Red with intense violet hues. On the nose it shows black fruits with a spicy character. It is a wine with a good balance between its acidity and the volume supplied by the tannins. It is intense and complex with many layers of flavours. The wine is very persistent with a long finish.

Sven Bruchfeld,
September 2015
www.polkura.cl

