

# SYRAH

## VITICULTURE

Varietal Composition: 96% Syrah, 2% Malbec, 1% Grenach noir, 1% Tempranillo

Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile

Trellising system: Vertical shoot positioning

Pruning: Cordon

Irrigation: Drip

Soil type: Decomposed granite and clay

## VINIFICATION

Harvest date: End of March through beginning of May

Harvest method: Hand harvested

Transport: 13 kg boxes

Fruit selection: Bunches on elevator, berries after destemming

Crushing: Rollers

Cold soaking (8-11°C): 4 days

Yeast: B0213 y F33

Yeast nutrients: Go Ferm, Superfood y DAP

Fermentation temperature: Days 1-3: 27-29°C

Day 3-end of fermentation: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs: Days 1-3: 2 or 3 times per day with lots of movement

Day 3-end of fermentation: 2 per day

No pump-overs during post-fermentation maceration

Total skin contact: On average 40 days

Malolactic fermentation: Spontaneous, 100% in barrels until January 2015

## AGEING

Blend in oak barrels: Yes

Coopers: Sylvain, Demptos, Nadalié, Saury, Radoux

Grain and toasting: Fine grain, medium and M+ toasting

Time in barrels: 100% French oak

Type of barrels: 15 months

Age of barrels: 20% new barrels, 20% second use, 60% third and fourth use

Rackings: 1

## BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: January 2017

Stoppers: Amorim Natural Extra

Bottling machine: 45/25 Amorim Natural Súper

Total production: 3300 cases

## ANÁLISIS

Alcohol: 14.5%

Residual Sugar: 2.1 g/L

Total acidity: 4.88 g/L

pH: 3.48

## Winemaker's comments:

2014 was a little bit warmer than what we had been seeing in the previous years. This produced wines with fruitier aromatic profiles, and rounded tannins from the beginning. I describe 2014 as a "normal" vintage. That word, in reality, doesn't describe anything normal, but in this wine, it is actually an excellent descriptor.

## Tasting notes:

Deep red-violet in color. On the nose, there is lots of fruit. Red principally, with blackberry and plum. In the mouth, it is silky despite its youth. It is well-balanced between its acidity and the sweetness of the tannins. It is an intense wine with good persistency and complexity.

Sven Bruchfeld,  
September 2017

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. Marchigüe, 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, referring 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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE  
2014



POLKURA SYRAH WAS THE FIRST WINE WE MADE IN 2004 AND IT IS STILL OUR MAIN ONE. THE POLKURA HILL LOOKS LIKE A NATURAL AMPHITHEATRE WITH 360° SUN EXPOSURE. EACH BLOCK HAS DIRECT SUNLIGHT AT DIFFERENT TIMES OF THE DAY. THIS SYRAH IS A BLEND OF ALL PARCELS OF THE VINEYARD INCLUDING THOSE WE PARTIALLY KEEP SEPARATE TO MAKE ALL THE OTHER WINES TODAY.

