



SYRAH

VITICULTURE

Varietal Composition: 96% Syrah, 3% Grenach noir (from the Secano vineyard),

1% Viognier (co-fermented with Blocks G, I)

Appellation of Origin: Marchigüe 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: The last week of March to the last week of April

Harvest method: Hand harvested

Transport: 13 kg boxes

Fruit selection: Bunches in elevator, grapes after destemming

Crushing: Rollers

Cold soaking (8-11°C) : 3-4 days

Yeast: B0213 and F33

Yeast nutrients: Go-Ferm, Superfood, DAP

Fermentation temperature: First 3 days: 27-29°C

End of fermentation: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs: Day 1-3: 2x daily with lots of extraction

Day 3-finish: 2x daily determined by taste

Total skin contact: 40 days

Malolactic fermentation: Spontaneous, 100% in oak barrels

AGEING

Coopers: Sylvain, Nadalié, Saury, Radoux

Grain and toasting: Fine and Extra Fine

Time in barrel: 15 months

Type of barrels: 100% French oak

Age of barrels: 20% new barrels, 30% second use, 50% third or fourth use

Rackings: 1

BOTTLING:

Stabilisation: No

Fining: No

Filtration: No

Bottling date: March, 2018

Stoppers: 45/25 Amorim Natural Super

Bottling machine: Monoblock vacuum

Total production: 3500 cases

ANALYSIS

Alcohol: 14.5%

Residual Sugar: 2.3 g/l

Total acidity: 5.2 g/l

pH: 3.6

Winemaker's comments:

2015 in Marchigüe gave us another of the most notable harvests we've had in the last few years, with wines with lots of character. It was a relatively warm year, but most importantly it gave us a notable level of quality tannins. This year we didn't use Malbec in the blend, but we did increase the amount of Grenache noir. Almost 4% of the blend came from the Secano vineyard, or the unirrigated section of the vineyard.

Tasting notes:

Red-violet in color with darker tones. Fruit and spice on the nose, together with a certain minerality in the mouth. It is an intense wine, but well-balanced between the sweetness of the tannins and the acidity. It has great persistency, and a very long finish. It is a complex wine that shows different flavor profiles as you drink it.

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
2015



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.

-Sven Bruchfeld, September 2017

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