



# SYRAH

## VITICULTURE

Varietal Composition: 97% Syrah, 3% Cabernet Sauvignon  
 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: March 2016  
 Harvest method: Hand harvested  
 Transport: 13 kg boxes  
 Fruit selection: Bunches in elevator, grapes after destemming  
 Crushing: Rollers  
 Cold soaking (8-11°C): 2-3 days  
 Yeast: B0213 and F33  
 Yeast nutrients: Go-Ferm, Superfood, DAP  
 Fermentation temperature: Day 1-3: 27-29°C  
 Day 3-10: 26-28°C

Alcoholic fermentation: 10 days  
 Pump-overs: Day 1-3: 2x daily with lots of extraction  
 Day 3-40: 2x daily determined by tasting  
 Post fermentation: No pump-overs  
 Total skin contact: 40 days  
 Malolactic fermentation: Spontaneous, 100% in barrels

## AGEING

Blend in oak barrels: 100%  
 Coopers: Sylvain, Nadalié, Saury, Radoux  
 Grain and toasting: Fine and Extra Fine. M+ toasting  
 Time in barrels: 15 months  
 Type of barrels: 100% French oak  
 Age of barrels: 20% new, 80% second and third use  
 Rackings: 1

## BOTTLING:

Stabilisation: No  
 Fining: No  
 Filtration: No  
 Bottling date: March 23, 2018  
 Stoppers: 45/24 Lafitte Natural super  
 Bottling machine: Monoblock vacuum  
 Total production: 3,900 cases

## ANALYSIS

Alcohol: 14.5%  
 Residual Sugar: 2.2 g/l  
 Total acidity: 5.4 g/l  
 pH: 3.58

## Winemaker's comments:

Observing the weather patterns of the year, we decided to begin the harvest a little earlier than normal. The reasoning was that we suspected rainy harvest season was coming. We couldn't have made a better decision. At the time the rain began, we already had 85% of the grapes in the winery, and were able to bring the rest in just a few days later. For Polkura, 2016 gave us excellent quality. In general, the flavors are fresh with pronounced acidity. Originally, this wine was 100% Syrah, something that hadn't happened since the first harvest in 2004. Then a lost lot of Cabernet Sauvignon appeared, and we began a few trials to use it. It was like starting all over again. In the end, we decided to use 3% in the blend.

## Tasting notes:

Intense red-violet in color. Lots of red fruit and some pepper on the nose. The wine is well-balanced on the palate between the acidity and the fruit. It's a fresh wine with a persistent finish, medium-high intensity, well-pronounced body and complexity.

Sven Bruchfeld, October 2018

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  
 2016



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.



INFO@POLKURA.CL / WWW.POLKURA.CL