

SYRAH

VITICULTURE

Varietal Composition: 91% Syrah, 6% Cabernet Franc, 1.5% Petit Verdot, 1.5% Grenache Noir

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: March 2017

Harvest method: Hand harvested

Transport: 13 kg boxes

Fruit selection: Bunches in elevator and grapes after destemming

Crushing: Rollers

Cold soaking (8-11°C): 2-3 days

Yeast: B02013 and F33

Yeast nutrients: Go-Ferm, Superfood, DAP

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

Day 3-end: 26-28°C

Alcoholic fermentation: 10 days

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

Day 3-end: 2 daily determined by tasting

Total skin contact: 40 days

Malolactic fermentation: Spontaneous, 100% in oak barrels

AGEING

Blend in oak barrels: 100%

Coopers: Sylvain, Nadalié, Saur, 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, the rest second and third use

Rackings: 1

BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: October 29, 2019

Stoppers: 47/24 DIAM 5

Bottling machine: Monoblock vacuum

Total production: 3,200 cases

ANALYSIS

Alcohol: 14.5%

Residual Sugar: 2.52 g/L

Total acidity: 5.89 g/L

pH: 3.5

Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and finesse that characterize Polkura's wines. We took a lot longer than normal to make the final blend of this wine. New in 2017 is the appearance of 6% Cabernet Franc and small quantities of Petit Verdot and Carignan. We've never used these varieties in Polkura Syrah before, but the changes lend complexity and fineness, especially in difficult years like this one.

Tasting notes:

Deep red-violet in color. On the nose the notes are of red fruit together with spice like clove and red bell pepper. The palate shows a wine with smooth tannins and complex texture. The acidity is well-balanced with the sweetness of the tannins. It's a complex wine with flavors that appear in waves, with good staying power and an elegant finish.

Sven Bruchfeld,
September 2019

INFO@POLKURA.CL / WWW.POLKURA.CL

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
2017

