

Polkura

SYRAH

VITICULTURE

Varietal Composition : 98% Syrah, 2% Tempranillo
 Appellation of Origin : Marchigüe Area, Colchagua Valley, Chile
 Trellising system : Vertical shoot positioning
 Pruning : Cordon
 Irrigation : Drip
 Soil type : Decomposed granite with clay

VINIFICATION

Harvest date : From March to the second week of April
 Harvest method : Hand harvested
 Transport : 13 kg boxes
 Fruit selectio: Bunches in elevators, and grapes after destemming
 Crushing: Yes
 Cold soaking (8-11°C): 2-3 days
 Yeast : BO213 and F33
 Yeast nutrients : Go-Ferm, Superfood, DAP
 Fermentation temperature : Days 1-3: 27-29°C
 Day 3-end of fermentation: 26-28°C
 Alcoholic fermentation : 10 days
 Pump-overs : First 2 days: 2 per day with lots of extraction
 Day 3 to end of fermentation: 2 per day, determined by tasting
 No pump-overs post fermentation
 Total skin contact : 40 days
 Malolactic fermentation : Spontaneous, 100% in oak barrels

AGEING

Blend in oak barrels : 100%
 Coopers : Sylvain, Nadalié
 Grain and toasting : Fine and Extra Fine. M+ toasting
 Time in barrels : 12 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 : February 9, 2021
 Stoppers : DIAM 5
 Bottling machine : Monoblock vacuum
 Total production : 3,700 cases

ANALYSIS

Alcohol : 14.5%
 Residual Sugar : 2.44 g/L
 Total acidity : 5.19 g/L
 pH : 3.72

Winemaker's comments:

This is without a doubt the most interesting vintage in the history of Polkura. At least at the cellar it was the vintage that has caused the most sighs when blending the wines. 2018 was neither warm nor cold. The yields were neither very large nor very small. The acidity is well balanced. Perfection doesn't exist, but if all vintages were like 2018, our job would be very easy. We simply let nature take its course. Just like in 2016, we have a final blend that is strongly dominated by Syrah. In this case, the only other variety added is Tempranillo, with just 2%, adding complexity to the wine. As Polkura Syrah is our principal wine, this is without a doubt the best version we've made.

Tasting notes:

Deep red-violet in color. The nose shows notes of tobacco, spices, and some herb, together with black fruit. The palate is very well balanced but intense at the same time. The wine has a very long finish and great complexity, with lots of layers of flavors.

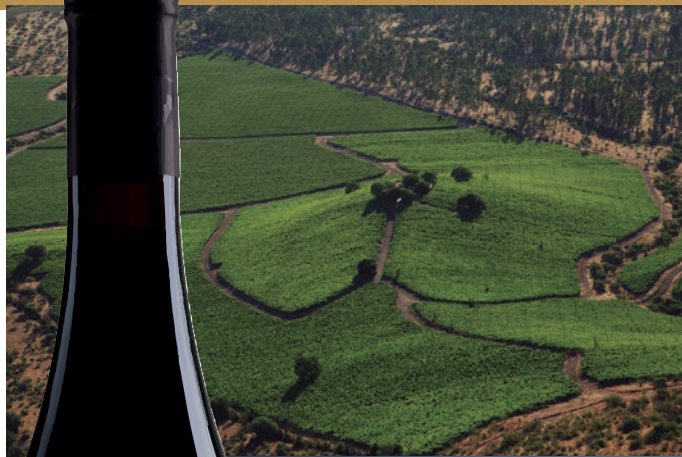
Sven Bruchfeld

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

2018



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