

Polkura

wine with purpose

SYRAH

VITICULTURE

Varietal Composition : 85% Syrah, 12% Cabernet Franc, 2% Grenache Noir, 1% 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 : 15% new, 85% second and third use
 Rackings : 1

BOTTLING

Stabilisation : No
 Fining : No
 Filtration : No
 Bottling date : March, 2022
 Stoppers : Amorim XPur
 Bottling machine : Monoblock Vacuum
 Total production : 3,700 cases

ANALYSIS

Alcohol : 14,5%
 Residual Sugar : 2,73 g/L
 Total acidity : 3,66 g/L
 pH : 3,54

Winemaker's comments:

In terms of temperature, the 2019 season would be considered average, meaning there were no extremes. Rains were limited, as always, given the extensive drought, so were also in the range of "normal". We're seeing a harvest that best represents Chilean wine. We have again included an important percentage of Cabernet Franc. We really happy that we planted it with all its fruit and texture. We also added a little Grenache and Tempranillo.

Tasting notes:

Deep red-violet color with ruby hues. On the nose, it displays black and red fruits, along with cedar, tobacco, and hints of chocolate. In the mouth, it is a well-balanced wine. It is intense and has a long-lasting persistence, with its flavors lingering for an extended period on the palate. It is a complex wine with layers of flavors that emerge and complement each other in the mouth..

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

2019



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