

Polkura

wine with purpose

SYRAH

VITICULTURE

Varietal Composition : 98% Syrah, 1% Mourvedre, 1% Petit Verdot

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 : July, 2023

Stoppers : Amorim XPur

Bottling machine : Monoblock Vacuum

Total production : 3,700 cases

ANALYSIS

Alcohol : 14.5%

Residual Sugar : 2.7 g/L

Total acidity : 5.63 g/L

pH : 3.44

Winemaker's comments:

The winter months prior to the 2020 harvest were particularly dry, and summer was very warm. This meant lower yields which automatically has a positive effect on the quality of the grapes. At the same time, the tannins in general are well pronounced, and required careful work in the cellar to achieve the balance that Polkura's wines are known for.

Macerations were shorter and pump-overs were limited. In barrel, the work with the lees is what adds the texture and smoothness we look for.

Tasting notes:

Deep red to violet. Upfront red fruit on the nose with black fruit appearing next. A joyful and balanced wine on the palate. Round and soft tannins with many layers of flavour. Long finish.

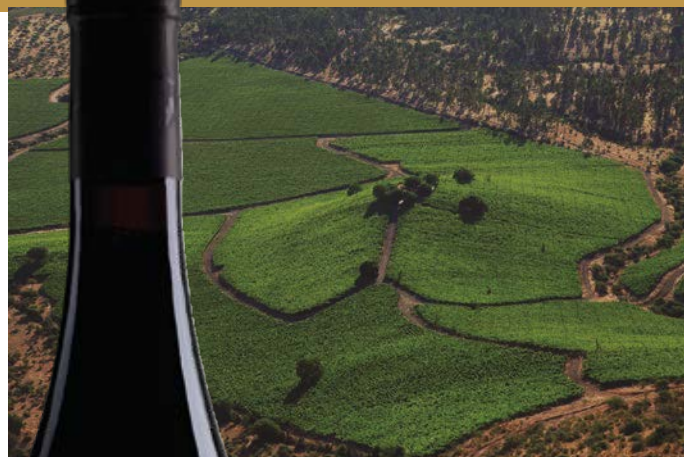
Sven Bruchfeld

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

2020



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