

GRAFT
WINE COMPANY

DAVID FRANZ GEORGIE'S WALK / DAVID FRANZ /
2012 / BAROSSA VALLEY / AUSTRALIA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Son of Australian winemaking legend Peter Lehmann, David manages 75 acres of the family's vineyards in the Barossa and Eden Valley, home to some incredibly old vines. More than 130 years-old in the case of his now iconic Long Gully Road Semillon. David's winemaking is wild and minimalist, his father instilled in him the belief that good farming in the vineyard makes for good wine. He has full licence to restrict yields and always strives for the utmost quality, hence why he claims, "pruning is where the journey starts, not just when the grapes are picked and arrive at the winery".



VITICULTURE + VINIFICATION

In the leadup to 2013, the growing and ripening season was slightly drier than average. The resultant lighter than normal crops, coupled with an early Easter saw us picking intense, small berried black gems in mid-March. Even though this was almost a month earlier than when we'd normally pick, we found that the Cabernet was chock full of everything we wanted and plenty more! In 2013, I handmade 10 small open ferments ranging in size from 470Kg to 770Kg. Each batch was hand plunged three times a day during ferment before being basket pressed after a total of 45-47 days on skins. The wine was then filled with full lees to a mix of new and seasoned American oak for 36 months maturation. After final blending, 2004 bottles were filled of the 2013 Georgie's Walk Cabernet Sauvignon. Each batch was hand plunged three times a day during ferment before being basket pressed after a total of 45-47 days on skins. Yes. The wine was then filled with full lees to a mix of new and seasoned American oak for 36 months maturation.

TASTING NOTE

Vibrant cassis and savory strap liquorice. Rich mid palate with gentle warmth and fine elegant tannins. Great length with a slathering of rich lingering chocolate flavours coating the mouth

FACTS + STATS

WINEMAKER	DAVID LEHMANN
VARIETIES	CABERNET SAUVIGNON
APPELLATION	BAROSSA VALLEY
FORMAT	0.750L
ALCOHOL	13.2%
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES

