

**GRAFT**  
WINE COMPANY

# BLACK CHALK CLASSIC / BLACK CHALK / 2016 / HAMPSHIRE / UNITED KINGDOM

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

## PRODUCER

After 8 years making over 120 different English Sparkling wines in Hampshire, Black Chalk is the personal project of award winning winemaker Jacob Leadley and his family. Black Chalk is about quality without compromise; creating wines that really showcase what Hampshire can do so well.

## VITICULTURE + VINIFICATION

Sourced from top growers, all vines are planted on shallow chalk soils. Climate is challenging and unpredictable leading to vintage and yield variation. The South of England is on the very edge of viability and producing top quality wines is a real challenge. Minimal intervention. Whole bunch pressing, cold settled, primary fermentation in stainless steel and oak barrels. Tirage in early spring and secondary fermentation in the bottle at 14c. Wines are aged for a minimum of 20 months on lees. Post-disgorgement, wines are held for 6 months on cork before being released. Using a selection of yeasts fermentation takes place over 10 days. Partial MLF before blending and stabilisation. Some oak on the still wines helps to soften the acidity and provide the wines with weight and depth.

## TASTING NOTE

This wine has real purity of fruit, a delicate weight from the Pinot Meunier and beautiful floral aromas from the Chardonnay and Pinot Noir. Fruit, balance, weight, and freshness, all showcase the best of what Hampshire can offer.

## FACTS + STATS

WINEMAKER	JACOB LEADLEY
VARIETIES	45% CHARDONNAY, 32% PINOT MEUNIER, 23% PINOT NOIR
APPELLATION	HAMPSHIRE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	8 G/L
TOTAL ACIDITY	10 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	71 MG/L
CASE SIZE	6

**BLACK | CHALK**



