

**GRAFT**  
WINE COMPANY

# BLACK CHALK WILD ROSE / BLACK CHALK / 2016 / HAMPSHIRE / UNITED KINGDOM

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## 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.

**BLACK | CHALK**

## VITICULTURE + VINIFICATION

Sourced from top growers in Hampshire, all the vines are planted on shallow chalk soils. The 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, partial MLF before blending and stabilisation. Tirage in early spring and secondary fermentation in the bottle at 14c, before the 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 is relatively quick, at around 10 days with temperatures between 15c and 17c. Partial MLF, wines in stainless steel only. The decision for MLF is often made during a tasting rather than lab results, however these results do provide useful information that can not be ignored. Oak provides added complexity, it helps to soften the acidity and provide the wines with a little weight and depth.

## TASTING NOTE

A delicate wild rose pink, the nose is a heady mix of redcurrants and strawberries with a hint of red apple. The palate is a perfect balance of crisp freshness, creamy texture and abundant red fruit that stay long on the palate.

## FACTS + STATS

WINEMAKER	JACOB LEADLEY
VARIETIES	38% PINOT MEUNIER, 21% CHARDONNAY, 41% PINOT NOIR
APPELLATION	HAMPSHIRE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	7 G/L
TOTAL ACIDITY	9 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	88 MG/L



