

GRAFT
WINE COMPANY

PN/16 PINOT NOIR / VINTELOPER / 2016 / ADELAIDE
HILLS / AUSTRALIA

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PRODUCER

Vinteloper are the ringleaders of grown-up fun. The wines are fun on the outside, thanks to David's wife Sharon's eye-popping artistry, and serious inside the bottle, David crafting by hand, and foot, wines that reverberate and are pure. Known as Pinot Professionals, Vinteloper have won the Pinot Palooza People's Choice award twice ['15 & '16] and finished runner up twice ['14 & '17] for the best Pinot Noir in Australia. They have the classics nailed, from their stupendous pair of Pinots to elegant, cool-climate Shiraz, all while remaining one of Australia's most experimental producers.

**VNT
LPR**

VITICULTURE + VINIFICATION

Single vineyard. Adelaide Hills. Planted 1990. NNE Aspect, N/S orientation. Shallow loam topsoil over clay grown at an elevation of 440m. A very early harvest by historical standards with hand picking on February 26th. Allowed to cool overnight before tipping 33% as whole bunches with 66% destemmed over the top. Stems then added back to 50% equivalent by weight. Bottled without fining or filtration. Wild yeast fermentation on skins for 12 days. Malolactic was completed. Matured for 11 months in 100% French Oak. 33% new oak, 66% second & third fill.

TASTING NOTE

It hits you with the perfume of cherry, mineral earth, rose petals & spice to lead out. Then its light-handed touch becomes immediately apparent as you ease into the palate. Layered & complex cherry, plum & berry fruits emerge then the second wave, minerality again, with thyme, cinnamon & woodsmoke. Unfurling as smooth as silk.

FACTS + STATS

WINEMAKER	DAVID BOWLEY
VARIETIES	PINOT NOIR
APPELLATION	ADELAIDE HILLS
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	14%
SUGAR	0.3 G/L
TOTAL ACIDITY	5.3 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	88 MG/L

