

GRAFT
WINE COMPANY

LA VIOLETTA Ü (RÖCK DÖTS) / LA VIOLETTA / 2017 / GREAT SOUTHERN / AUSTRALIA

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PRODUCER

Andrew Hoadley has worked all across Australia as well as abroad in Barbaresco, Abruzzo and Washington state, and is today regarded as one of Western Australia's revolutionary winemakers. He created La Violetta in 2008, taking the name from an old Piemontese song that celebrates intoxication (responsibly, naturally). He is based in the Great Southern on the coast near Denmark, but sources grapes from trusted growers across the region to make his stunning, envelope-pushing wines in really tiny quantities - a real master of blends.

LA VIOLETTA

VITICULTURE + VINIFICATION

This is a blend of 64% Gewürztraminer from old, dry grown vines at Mount Barker, with 33% Riesling from a dry grown, organically managed vineyard in Frankland River - plus a tiny splash of Grauburgunder. Hand harvested bunches were destemmed and chilled before overnight skin contact, then pressed off to ferment wild in a cool cellar in seasoned oak puncheons. The wine remained four months unsulphured on lees before blending and bottling. Produced in tiny quantities, this is a selection of the best barrels, blended to achieve texture, balance and aromatic intensity.

TASTING NOTE

Heady, multi-layered aromas; rosewater, fine citrus florals, and notes of beeswax and ginger. Long, savoury and complex palate, with delicate textures and lees complexity.

FACTS + STATS

WINEMAKER	ANDREW HOADLEY
VARIETIES	64% GEWÜRZTRAMINER, 33% RIESLING, 3% GRAUER BURGUNDER
APPELLATION	GREAT SOUTHERN
FORMAT	0.750L
ALCOHOL	12.5%
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES

