

GRAFT
WINE COMPANY

SIGURD RED BLEND / SIGURD WINES / 2017 / BAROSSA VALLEY / AUSTRALIA

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

PRODUCER

Sigurd Wines is focused on natural wines in the Barossa Valley, South Australia. Winemaking is based on minimal impact to the grapes during vinification and is striving to source the best organic fruit from the Barossa Valley and surrounding regions. Dan Sigurd Graham was named after his Norwegian great-grandfather, who shared a similarly mischievous outlook on life. Sigurd Wines was born in 2012 with just two tonnes of Grenache from Blewitt Springs, which Dan fermented on a friend's veranda.



VITICULTURE + VINIFICATION

Grenache, Syrah, Primitivo and Mourvèdre from the Barossa (Mourvèdre out of Koonunga), Syrah from around Williamstown which Dan manages organically. Grenache from Tanunda and Rowland Flat and the Primitivo out of Northern Barossa area of Ebenezer. All varieties were fermented separately with around 10 to 14 day ferment with around 15% whole bunch. Fermented in 1000L vats, pressed to 500L and 300L used French oak barrels for about 13 months. Left to settle in tank for a few weeks and then bottled. A small amount of sulphur added just before bottling. Natural fermentation. Yes, all of the wines go through Malolactic. This helps with the stability of the wines and also helps to build texture and mouthfeel Yes, using mostly old french puncheons (500L) barrels with this blend and a few of the smaller hogsheads (300L), no new oak is currently used in this blend.

TASTING NOTE

Morello cherry and cedar with savoury, wild thyme notes. Bright crunchy acid on the palate with the morello cherry coming through and extending the length of the finish.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	73% GRENACHE, 13% SYRAH, 7% PRIMITIVO, 7% MOURVÈDRE
APPELLATION	BAROSSA VALLEY
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14.5%
SUGAR	0.3 G/L
TOTAL ACIDITY	5.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	76 MG/L



