

GRAFT
WINE COMPANY

EVEN KEEL TUMBARUMBA CHARDONNAY / POLPERRO / 2018 / TUMBARUMBA / AUSTRALIA

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PRODUCER

“Great wines are made on the vine, and when the variety, aspect and soil type are right, Australia’s wine regions deliver elegant, textured and fruit-driven wines that hold their own with the best in the world.” Sam Coverdale established Even Keel in 2006 with a vision to create drinkable, elegant wines that celebrate the individual strengths of Australia’s wine regions. Since 2009, he has specialised in premium, single-vineyard wines from the Mornington Peninsula, under the Polperro label, using a mix of organic and biodynamic viticulture principles.

Polperro | EVEN KEEL

VITICULTURE + VINIFICATION

About a 7 hour drive from Mornington peninsula, this site was originally owned by a much bigger winemaking company. The fruit was given over to much larger 'Aussie Chardy' blends than consolidated many of the regions small, expressive sites. This is the story of a site that represents the resurgence of small winemaking businesses that practice more sustainable, respectful winemaking. An exciting time to be part of this 'winegrowers' revolution. The site is owned and managed by Cathy Gairne. Her practices are sustainable in philosophy and organic in practice, but not certified. The site is 700m above sea level. Picked at 11 Baum - which offers generosity, rather than 'fatness' and still far and away from lean, mean, and green. styles. It's all about telling the story of the vineyard in that year and being loyal to that. Fermented in barrel with full solids - natural / ambient yeasts used - whilst fermentation is closely regarded to ensure that there are no faults developing that would detract from the expression of the vineyard or the vintage. Natural malolactic is used - not may not be 100 percent.

TASTING NOTE

A generous yet clean, and fresh wine, with plenty of fruit to explore from the mid-palate onward. Light on it's feet, with an expressive and layered texture. Picked at 11 Baum - which offers generosity, rather than 'fatness' and still far and away from lean, mean, and green. styles. It's all about telling the story of the vineyard in that year and being loyal to that.

FACTS + STATS

WINEMAKER	SAM COVERDALE
VARIETIES	100% CHARDONNAY
APPELLATION	TUMBARUMBA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.6%
SUGAR	0.64 G/L
TOTAL ACIDITY	5.3 G/L
BIODYNAMIC	NO
VEGAN	YES



VEGETARIAN

YES

TOTAL SULPHUR

- MG/L