

GRAFT
WINE COMPANY

LONG GULLY ANCIENT VINE SEMILLON / DAVID
FRANZ / 2018 / BAROSSA VALLEY / AUSTRALIA

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PRODUCER

Son of Australian winemaking legend Peter Lehmann, David manages 75 acres of the family's vineyards in the Barossa and Eden Valley, home to some incredibly old vines. More than 130 years-old in the case of his now iconic Long Gully Road Semillon. David's winemaking is wild and minimalist. His father instilled in him the belief that good farming in the vineyard makes for good wine. He has full licence to restrict yields and always strives for the utmost quality, hence why he claims, "pruning is where the journey starts, not just when the grapes are picked and arrive at the winery".



VITICULTURE + VINIFICATION

The block the fruit is sourced from is nestled safely in a fold of foothills that mark the start of the Eden Valley and the end of the Barossa Floor. The soil is a loose sandy loam over Angaston marble that gives this Semillon a pure water source all year round. The grapes were hand-picked in the cool of the morning then basket pressed straight to tank. A long very cold 8 week ferment and partial malolactic followed by the wine resting for 10 months on the un-stirred yeast lees has ensured every nuance of flavour has been retained and a rich textural tapestry built. The final aim of all these processes is to present a wine that whilst it drinks beautifully as a youth, will really hit the sweet spot in another 5 or so years as a rich full and unctuous drop. A long very cold 8 week ferment Partial malolactic followed by the wine resting for 10 months on the un-stirred lees.

TASTING NOTE

Zesty lemon curd pie with a smooth honeyed finish. Balanced fruit and textural mouth weight fill the mouth with the light delicate combination of pure varietals, herbal leaves and yeast complexity. The super light and clean palate lingers on beautifully leaving the mouth ready for the next sip.

FACTS + STATS

WINEMAKER	DAVID LEHMANN
VARIETIES	100% SEMILLON
APPELLATION	BAROSSA VALLEY
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.9%
SUGAR	5.87 G/L
TOTAL ACIDITY	7.4 G/L
BIODYNAMIC	NO



VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	85 MG/L
CASE SIZE	6