



SIGURD CHENIN BLANC / SIGURD WINES / 2018 / CLARE VALLEY / AUSTRALIA

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PRODUCER

Sigurd Wines is a wine company focusing on minimal intervention wines based in the Barossa Valley, South Australia. Sourcing fruit from the Barossa Valley and surrounding regions with a mixture of White and Red Wines. Winemaking is based on minimal impact to the grapes when making the wines and hoping to be able to source solely organic fruit in the future.



VITICULTURE + VINIFICATION

Northern Clare vineyard around Stanley Flat, cool site with vine age around 57 years old. Red loam over deep clay, a creek runs through the centre of the block It was picked around 11.0 baume and 2/3rds was then destemmed and pressed to puncheons the other 3rd was fermented on skins for 8 days. The juice was transferred into an old 500L French oak puncheons and a 3 second use Russian oak Puncheons. Left to ferment in oak to dryness for about 7 months, racked from oak once and a small amount of sulfur added before bottling. It was picked around 11.0 baume and 2/3rds was then destemmed and pressed to puncheons the other 3rd was fermented on skins for 8 days. The juice was transferred into an old 500L French oak puncheons and a 3 second use Russian oak Puncheons. Left to ferment in oak to dryness for about 7 months, racked from oak once and a small amount of sulfur added before bottling. It was picked around 11.0 baume and 2/3rds was then destemmed and pressed to puncheons the other 3rd was fermented on skins for 8 days. The juice was transferred into an old 500L French oak puncheons and a 3 second use Russian oak Puncheons. Left to ferment in oak to dryness for about 7 months, racked from oak once and a small amount of sulfur added before bottling.

TASTING NOTE

A little waxy with aromas of fresh honey comb, toffee and bruised apples. Slippery and glossy palate which is framed by perky, crystalline acidity. Soft tannins and a flavours of cumquat and sherbet. Cool look at Chenin, should be more like it.

FACTS + STATS

WINEMAKER

DAN GRAHAM

VARIETIES

CHENIN BLANC

APPELLATION

CLARE VALLEY

FORMAT

0.750L

CLOSURE

DIAM

ALCOHOL

12%

SUGAR

0.32 G/L

TOTAL ACIDITY

6.3 G/L

ORGANIC

NO

BIODYNAMIC

NO

VEGAN

YES

VEGETARIAN

YES

TOTAL SULPHUR

58 MG/L

