

**GRAFT**  
WINE COMPANY

# SIGURD SYRAH / SIGURD WINES / 2018 / BAROSSA VALLEY / AUSTRALIA

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## 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

The block of Syrah is just outside of Williamstown. Dan has been leasing it since 2014 and farming it organically. This was about a 14 day ferment with around 20% whole bunch. Fermented in 1000-litre vats, pressed to a mix of used French oak hogsheads and 15% new French oak from Cognac forests with a very light toast as to not impact the fruit. Elevage was for about 14 months then bottled. Natural fermentation in large vats Yes, natural. This wine see's about 20% new french oak in a 300L barrel, the french oak is comes from central France and is coopered in Cognac

## TASTING NOTE

It is dark and spicy with black olive to the fore, then surging through the mid-palate are bright, lifted, black fruit flavours.

## FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	100% SYRAH
APPELLATION	BAROSSA VALLEY
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14%
SUGAR	0.34 G/L
TOTAL ACIDITY	5.7 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	65 MG/L
CASE SIZE	12



