

GRAFT
WINE COMPANY

SIGURD WHITE BLEND / SIGURD WINES / 2018 / SOUTH AUSTRALIA / 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

Vineyards across the Barossa Valley and Eden Valley, cool climate rocky soils in Eden valley where the Riesling and Gewurtztraminer is grown. Sauvignon Blanc/Semillon and Vermentino are in the deeper red loam over clay soils near Williamstown on the Barossa Valley floor. The 2018 Sigurd White started early February with the picking of Gewurztraminer, which was then fermented on skins for 10 days before being pressed off and into old French oak barriques (250ltr). The Sauvignon Blanc started fermenting on skins for 2 days then pressed to stainless steel tank to finish ferment. The Riesling was the last fruit to come in and was whole bunch pressed to a re-conditioned 100 yr old oak Foudre (1600L) where it stayed until bottling in December. The Semillon spent 4 days on skins then pressed to stainless steel as well. All wines were left on their lees until late November before being racked off lees and bottled two weeks later with a small addition of sulphur. Natural fermentation. Yes, malolactic was used. All wines produced go through full malolactic fermentation. This helps to build texture and create greater stability. This helps me to reduce the sulfur level without jeopardising quality All of the wines see older French oak in this wine. From a 100 yr old Australian/French oak foudre (1600L) to small older barriques for the little weird varietals that always sneak their way into this blend. The time spent in these barrels is between 5 to 8 months

TASTING NOTE

Flinty sulfides start off with the wine opening up to a preserved lemon peel, with gooseberry and floral notes coming through. Textually phenolic on the palate with the preserved lemon coming through and long, fine acid driving the finish.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	49% RIESLING, 25% SAUVIGNON BLANC, 16% SEMILLON, 6% VERMENTINO, 4% GEWÜRZTRAMINER
APPELLATION	SOUTH AUSTRALIA
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	12.5%



SUGAR	1.76 G/L
TOTAL ACIDITY	6.1 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	58 MG/L
CASE SIZE	12