



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

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 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. 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. 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.

## TASTING NOTE

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

## FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	49% RIESLING, 25% SAUVIGNON BLANC, 16% SEMILLON, 6% VERMENTINO, 4% GEWURZTRAMINER
APPELLATION	SOUTH AUSTRALIA
FORMAT	0.750L
CLOSURE	DTAM



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

