

GRAFT
WINE COMPANY

POLPERRO PINOT NOIR / POLPERRO / 2019 / MORNINGTON PENINSULA / AUSTRALIA

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PRODUCER

“Great wines are made on the vine, and when the variety, aspect and soil type are right, Australia’s wine regions deliver elegant, textured and fruit-driven wines that hold their own with the best in the world.” Sam Coverdale established Even Keel in 2006 with a vision to create drinkable, elegant wines that celebrate the individual strengths of Australia’s wine regions. Since 2009, he has specialised in premium, single-vineyard wines from the Mornington Peninsula, under the Polperro label, using a mix of organic and biodynamic viticulture principles.

Polperro | EVEN KEEL

VITICULTURE + VINIFICATION

The vineyard is situated 160m above sea level, and sheltered by a valley that is moderated by the cooling Bass Strait sea breeze. This allows for gradual ripening, but with a south westerly aspect the vineyards receives plenty of afternoon sun as well which shows through the finished wine. The vineyard’s are managed without using herbicides or insecticides and the use of biological and good cultural practices is maximised to control disease. For the most part only organically permitted fungicides are used to control disease in the vineyard. On rare occasions however systemic fungicides are needed. Our plan is to gradually convert the vineyards to become organic once the vineyard’s immune system is fully developed. Bassat vineyard, situated on an Easterly facing slope at 190m above sea level, in Red Hill. Kindelan vineyard, situated on a Northerly facing slope at 160m above sea level, in Red Hill. Yrsa vineyard, situated on a Easterly facing slope at 140m above sea level, in Main Ridge. Mill Hill vineyard, road block, situated on a Northerly facing slope at 270m above sea level, in Red Hill. The fruit is handpicked and destemmed into 2 ton open fermenters as whole berries and left to start fermenting naturally. One batch of MV6 has whole bunch component, of which contributes approximately 5% to the final blend. It is not touched until a 2-3° drop in baume, which allows fermentation to occur inside the grape berry to increase thearomatics of the finished wine. Once fermentation starts strongly then the ferment is hand plunged 2-3 times per day for 15 days. The wine is left on skins for post ferment maturation for up to 15 days. No It is then pressed off skins and racked to barrel, with approximately 20 % new oak. In spring the wine is racked and returned to barrel. After a total of 10 months barrel maturation the wine is bottled without fining or filtration.

TASTING NOTE

This wine boasts delicate cherries and raspberries upfront. The palate is red fruit focused with floral notes showing secondary undertones, a complex finish with black pepper and fine tannins. This wine will continue to build in the glass, and in the bottle.

FACTS + STATS

WINEMAKER

SAM COVERDALE

VARIETIES

13.5% PINOT NOIR

APPELLATION

MORNINGTON PENINSULA

FORMAT

0.750L

CLOSURE

DIAM



ALCOHOL	13.5%
SUGAR	0.29 G/L
TOTAL ACIDITY	4.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	58 MG/L
CASE SIZE	6