

**GRAFT**  
WINE COMPANY

SIGURD CHENIN BLANC / SIGURD WINES / 2019 /  
CLARE 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

Northern Clare Valley vineyard around Stanley Flat. Cool climate site with average vine age around 57 years old. Red loam over deep clay and a creek running through the centre of the block. It was picked around 11.5 baume and whole bunch pressed to third use Russian oak puncheons and a small amount was fermented on skins for 10 days as whole bunches. The fermentation took about 20 days on lees with full malolactic fermentation as well and left in oak for 7 months, racked from oak once and a small amount of sulfites added before bottling. Natural fermentation. Yes, natural malolactic. \_\_null

## TASTING NOTE

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

## FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	100% 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
CASE SIZE	12



