

GRAFT
WINE COMPANY

W.O. SWARTLAND BLACK / AHRENS FAMILY WINES / 2016 / SWARTLAND / SOUTH AFRICA

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PRODUCER

Albert was winemaker at Lammershoek in the Swartland, before stints in Champagne, Priorat and the Rhône Valley, returning home to work on a variety of projects before setting up on his own. He drives 40,000km per year between vineyards, making wine his cellar in Wildepaardejacht, a serene location beneath the Du Toitskloof mountains, just outside Paarl. Then there's his MCC, under the separate House of GM & Ahrens label and cellared in Franschhoek – the only bubbly maturation cellar in the centre of town – further adding to the odometer. These are terroir-driven wines from all over the Cape, taking in the Swartland, Voor-Paardeberg, Stellenbosch (Bottelary Hills to be precise), Franschhoek, and Elgin, with more to come from Helderberg, Robertson, Paarl and Tulbagh. Wines that, so Albert says, express their “address” first and foremost, rather than the cultivar.

Ahrens

THE AHRENS FAMILY

VITICULTURE + VINIFICATION

Warm and Dry Swartland climate, all bushvines mostly on decomposed granite as well as some decomposed shale. Six sites in total. Albert's wine making is done as naturally as possible using only the natural indigenous yeast from the vineyards in order for the wines to embrace their own identity of their origins, as I always say, "Address Speaks Louder". The cellar layout is designed to enable each red wine component to spend sufficient time on the skin in order for the tannins to stabilise naturally eliminating the need for fining agents to be used. Spontaneous, natural, malolactic fermentation takes place. All wines are matured in older mostly thick-stave french oak barrels. The main objective is micro-oxygenation and greater lees contact surface area, rather than adding oaky smokey characters of newer oak.

TASTING NOTE

Typical Swartland Style red blend from the Swartland wine region in South Africa.

FACTS + STATS

WINEMAKER	ALBERT AHRENS
VARIETIES	SYRAH
APPELLATION	SWARTLAND
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14.0%
SUGAR	1.8 G/L
TOTAL ACIDITY	5.3 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	79 MG/L
CASE SIZE	6

