

GRAFT
WINE COMPANY

BLACK CHALK CLASSIC "VERSION II" / BLACK CHALK
/ 2018 / HAMPSHIRE / UNITED KINGDOM

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PRODUCER

Black Chalk is a boutique brand of small batch English sparkling wine produced from their vineyards in the Test Valley in Hampshire. Black Chalk is about quality without compromise; creating wines that showcase the excellence of Hampshire's chalk downland vineyards.

VITICULTURE + VINIFICATION

All the fruit came from Hampshire, from vineyards planted on shallow chalk soils. Minimal intervention. Whole bunch pressing, cold settled, primary fermentation in stainless steel and oak barrels. Tirage in early spring and secondary fermentation in the bottle at 14c. Wines are aged for a minimum of 20 months on lees. Post-disgorgement, wines are held for 6 months on cork before being released. 80% MLF before blending and stabilisation Some oak on the base wines helps to soften the acidity and provide the wines with weight and depth.

TASTING NOTE

This is "Version II" but released first of Black Chalk's two "Classic" cuvées produced from the superb 2018 vintage. This version is nearly 100% malolactic and developed much quicker in bottle. A pretty nose of baked apples is followed up with a rich and generous palate, whilst still retaining all the freshness and citrus notes that create a well balanced and complex wine.

FACTS + STATS

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| WINEMAKER | JACOB LEADLEY |
| VARIETIES | 58% CHARDONNAY, 32% PINOT MEUNIER, 10% PINOT NOIR |
| APPELLATION | HAMPSHIRE |
| CLOSURE | NATURAL CORK |
| ALCOHOL | 12% |
| SUGAR | 5 G/L |
| TOTAL ACIDITY | 7.8 G/L |
| ORGANIC | NO |
| BIODYNAMIC | NO |

BLACK | CHALK



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|---------------|---------|
| VEGAN | YES |
| VEGETARIAN | YES |
| TOTAL SULPHUR | 50 MG/L |
| CASE SIZE | 6 |