

GRAFT
WINE COMPANY

BLACK CHALK WILD ROSE "VERSION II" / BLACK CHALK / 2019 / HAMPSHIRE / UNITED KINGDOM

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

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

From vines planted on shallow chalk soils in Hampshire. 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. Partial MLF, wines in stainless steel only. The decision for MLF is often made during a tasting rather than lab results, however these results do provide useful information that can not be ignored. Oak provides added complexity, it helps to soften the acidity and provide the wines with a little weight and depth.

TASTING NOTE

This is "Version II", the second release of Black Chalk's two "Wild Rose" wines produced from the superb 2018 vintage. A delicate wild-rose pink, this sparkling rosé is classy and complex. Brimming with sun kissed strawberries and raspberry, and elegant notes of sweet pastries, this wine is cut with a clean, linear acidity. The bright and fresh palate bursting with heady wild red fruits is balanced with a soft creamy texture, leading to a deliciously long finish.

FACTS + STATS

WINEMAKER	JACOB LEADLEY
VARIETIES	47% PINOT MEUNIER, 32% CHARDONNAY, 21% PINOT NOIR
APPELLATION	HAMPSHIRE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	9 G/L
TOTAL ACIDITY	8.9 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L
CASE SIZE	6

BLACK | CHALK

