

GRAFT
WINE COMPANY

TWO DOGS, A PEACOCK & A HORSE SAUVIGNON BLANC / BLACK ELEPHANT VINTNERS / 2018 / FRANSCHHOEK / SOUTH AFRICA

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PRODUCER

We believe in truth, in seeing opportunities where others see challenges. To thrive where others fail. To push the boundaries of conformity in an industry that has long forgotten to have fun. We believe in reverence and in the skills and patience of the craft, while reinventing the art of winemaking. Ensuring every bottle has a story and every story has an experience. We are the misfits of the wine industry, the rebels of the vine.



VITICULTURE + VINIFICATION

Produced from a selection of 4-6 vineyard sites. Cold fermentation with cultured yeast in stainless steel tanks. Fermentation kept at 13 Celsius followed by three months lees contact post fermentation. No malolactic is used in order to retain freshness.

TASTING NOTE

Our Sauvignon Blanc is made from four vineyards growing around the Franschhoek valley. Each vineyard is harvested and vinified separately to insure maximum complexity. All our fruit is hand picked in the early morning and handled reductively to preserve the integrity of the fruit. After destemming a period of skin contact is allowed according to chemical analysis and phenolic, flavour ripeness. A light pressing is followed by 3 days of coldsettling to clarify the juice. A maximum of 600L/ton is recovered at this stage. Each vineyard is inoculated with a selected yeast to match its flavour profile. Fermentation lasts for 21-30 days at 13°C. 3 Months of full lees contact is allowed post fermentation to add richness and texture to the wine. The components are then blended and stabilized prior to bottling.

FACTS + STATS

WINEMAKER	JACQUES WENTZEL
VARIETIES	SAUVIGNON BLANC
APPELLATION	FRANSCHHOEK
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	2.7 G/L
TOTAL ACIDITY	6.2 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	96 MG/L
CASE SIZE	6

