

GRAFT
WINE COMPANY

BUNDSCHUH SAUVIGNON BLANC / EMIL BAUER & SOHNE / 2020 / PFALZ / GERMANY

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

PRODUCER

This family business is on its fifth generation of winemakers, after brothers Alexander and Martin took over from their father Norbert in 2011. They set out on a radical, even controversial path to show German wines in a new and irreverent light. Their names and labels of course captured the imagination – their wines have featured pit-side at the German Grand Prix – but naturally the wines taste brilliant too.



VITICULTURE + VINIFICATION

From grapes grown on loess-loam soils on site around Nussdorf. 'The Bundschuh' is a 500 year old symbol of the rural peasants' uprising to claim their independence from the feudal system. The Bauer-brothers' Bundschuh represents Home, Handicraft and Tradition - off the beaten track. Stainless steel vinification keeps like wine fresh and clean - just the way we like our Sauvignon Blanc. No. No.

TASTING NOTE

A youthful and down-to-earth Sauvignon Blanc. Aromas of gooseberry, raspberry, and lime. Crisp and fruit-forward with a gentle glaze of sweetness - just the way we like it. Equally suited to creamy pasta dishes or simple fish or scallop dishes, not forgetting Sauvignon Blanc's soulmate; goat's cheese!

FACTS + STATS

WINEMAKER	ALEXANDER BAUER
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	PFALZ
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	4.9 G/L
TOTAL ACIDITY	6.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L
CASE SIZE	6

