

GRAFT
WINE COMPANY

COONAWARRA CABERNET SAUVIGNON / BELLWETHER / 2015 / COONAWARRA / AUSTRALIA

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PRODUCER

Bellwether is the brainchild of Sue Bell, based in the 1868 Glen Roy Shearing Shed in Coonawarra. Sue makes wines in Coonawarra as well as other regions of Australia, including as far afield as Tasmania. Her selection of fruit is classics from cool climates but also playing with mediterranean varieties suited to dry climates. Climate change underlies every decision in winemaking for Bellwether wines, from appropriate varietal/region matches to sustainable winemaking. Texture and complexity intrigue Sue and are hallmarks of how her wines are made - 100% indigenous yeast and gently handled.

BELLWETHER

VITICULTURE + VINIFICATION

Grown by award-winning Mike & Brent Wetherall in Coonawarra's famous (indeed World Heritage listed) terra rossa soils. Vines are hand pruned, grapes are hand-picked, preserving the indigenous yeasts for fermentation. Tight grain French oak barrels with only a very small amount of new oak so as not to overshadow site expression. Traditional basket press for slow extraction. Fermentation is fully native to bring out those unique Coonawarra characteristics. Full malolactic fermentation. There is a kiss of oak from the small proportion of new oak barrels but very well integrated and supportive of the beautiful natural Coonawarra flavours.

TASTING NOTE

Complex, structured and with supreme finesse, this is the epitome of top-drawer Coonawarra Cabernet with its unique aroma and flavour, that minty eucalyptus and strong blackcurrant flavour coming over you in waves.

FACTS + STATS

WINEMAKER	SUE BELL
VARIETIES	100% CABERNET SAUVIGNON
APPELLATION	COONAWARRA
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	12

