

**GRAFT**  
WINE COMPANY

# EKHORING RED / DE KLEINE WIJN KOÖP / 2018 / COASTAL REGION / SOUTH AFRICA

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

## PRODUCER

A collaboration between a few blokes from different sides of the industry. Started out by selling their wines direct online and promoting through social media. They still fly under the radar exploiting innovative ways of sharing their wares: excellent fruit that's been assiduously sleuthed from around the Cape; from Piekenierskloof to Stellenbosch and everything inbetween. The wines are made with minimal intervention, stunning labels and a massive amount of fun – but given these guys still have their day jobs – production is still minute so there's never been much to go around!



## VITICULTURE + VINIFICATION

2018 was a dry year with small berries. Vineyards are between the ages of 12 - 25 years. Soil types are granite, schale and schalie. Harvested between 23,5 - 25,5 balling. Natural fermentation. No added SO2 or enzymes. Left on skins for 14 days after fermentation. Wholebunch +/- 20 % with punch downs + pump overs every few hours. MLF completed in barrels. Old 500L - 5000L barrels with 3-5th fill for 4 months. More fruit less oak taste.

## TASTING NOTE

A Cape blend made in a relatively light-to-medium bodied style. It had a very light press, giving it just enough 'grip', not too much. Think of it like a soft, flavourful minute steak just lightly seared, with a few good cracks of black pepper. Not a shy retiring type, our red squirrel; but most certainly a red of the 'session' sort. The ultimate braai red, if you will.

## FACTS + STATS

WINEMAKER	A COUPLE OF GUYS
VARIETIES	60% CINSAULT, 30% SHIRAZ, 10% PINOTAGE
APPELLATION	COASTAL REGION
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13.5%
SUGAR	3.1 G/L
TOTAL ACIDITY	5.6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	94 MG/L
CASE SIZE	6

