

**GRAFT**  
WINE COMPANY

# EVEN KEEL MORNINGTON PENINSULA PINOT NOIR / POLPERRO / 2019 / MORNINGTON PENINSULA / AUSTRALIA

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## PRODUCER

"Great wines are made on the vine, and when the variety, aspect and soil type are right, Australia's wine regions deliver elegant, textured and fruit-driven wines that hold their own with the best in the world." Sam Coverdale established Even Keel in 2006 with a vision to create drinkable, elegant wines that celebrate the individual strengths of Australia's wine regions. Since 2009, he has specialised in premium, single-vineyard wines from the Mornington Peninsula, under the Polperro label, using a mix of organic and biodynamic viticulture principles.

Polperro | EVEN KEEL

## VITICULTURE + VINIFICATION

A blend of the following vineyards; Bassat vineyard, situated on an Easterly facing slope at 190m above sea level, in Red Hill. Coverdale vineyard, situated on a Northerly facing slope at 160m above sea level, in Red Hill. Yrsa vineyard, situated on a Easterly facing slope at 140m above sea level, in Main Ridge. Tuerong vineyard, situated on a North facing slope at 50m above sea level, in Tuerong. The fruit is handpicked and destemmed into 2 ton open fermenters as whole berries. The berries are left to start fermenting naturally. It is not touched until a 2-3° drop in baume, which allows fermentation to occur inside the grape berry and increases the aromatics of the finished wine. Once fermentation starts strongly, the ferment is hand plunged 2-3 times per day for 15 days. The wine is left on skins for post ferment maturation for up to 15 days, then pressed off skins and racked to barrel. 10 % new oak is used, then it is racked and returned to barrel in the summer. The wine is bottled without fining or filtration in the autumn of the following year, giving it a total of 10 months in oak.

## TASTING NOTE

A perfumed nose of red cherries and bramble aromatics. Leads to a palate that is playful and lively with juicy red fruit and glimpses of forest floor. Clean acidity and gentle tannins create a vibrant and balanced wine.

## FACTS + STATS

WINEMAKER	SAM COVERDALE
VARIETIES	13.5% PINOT NOIR
APPELLATION	MORNINGTON PENINSULA
CLOSURE	SCREW TOP
ALCOHOL	13.6%
SUGAR	0.15 G/L
TOTAL ACIDITY	4.90 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	46 MG/L
CASE SIZE	12

