

GRAFT  
WINE COMPANY

# PLACE OF CHANGING WINDS HEATHCOTE MARSANNE / PLACE OF CHANGING WINDS / 2019 / HEATHCOTE / AUSTRALIA

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## PRODUCER

Located on the foothills of Mount Macedon, in a small hamlet called Bullengarook, we are one hour's drive north of Melbourne. Here we farm 3.1 hectares of high density, organically certified Pinot Noir and Chardonnay. We also produce Syrah and Marsanne from Heathcote (about 130km north of the cellars) and Syrah from Harcourt (cooler, granitic and even closer to our location). On these sites we work very closely with the grower and our plot is managed organically, to our specifications.

place of CHANGING WINDS

## VITICULTURE + VINIFICATION

Both the 2019 Syrah and Marsanne come from a single vineyard on the east-facing slopes of Colbinabbin in the northern, Mount Camel Range subzone of Heathcote, Victoria. The soils here are red/brown eroded basalt (the famous Cambrian soils), shot through with greenstone. The wines were grown without chemical inputs and with minimal irrigation. This is the first year Place of Changing Winds has produced a Heathcote Marsanne. It was picked from the same Colbinabbin vineyard as the Syrah, where the vines occupy a small patch at the base of the slope. 2019 was the first year that we also produced the Marsanne and so there was a lot of experimentation, with some crushing, some maceration, various press cycles and lees aging trials. Roughly 50% crushed on skins and 50% direct press. Wild ferments lasting three weeks. Aging was mostly in large, neutral oak (Stockinger) on fine lees for ten months, on fine lees. No fining or filtration. Minimal SO2. Bottled by gravity. Wild/Ambient (no added yeast) Full malolactic (wild)

## TASTING NOTE

"So much texture, flavour and body. It's a particularly slippery rendition of the variety. This tastes of stone fruit and bacon fat, citrus and popcorn, though everything resolves beautifully through the finish, where it washes clean and refreshing. Indeed there's a stoney aspect to the aftertaste. Balance here is absolutely impeccable. In fact the more I look at this wine the more I see that there's more than texture at play here; there's a softness to the acidity. Like this a lot." 93 points, Campbell Mattinson, The Wine Front

## FACTS + STATS

WINEMAKER	ROBERT WALTERS
VARIETIES	100% MARSANNE
APPELLATION	HEATHCOTE
CLOSURE	DIAM
ALCOHOL	13%
SUGAR	.48 G/L
TOTAL ACIDITY	4.7 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	85 MG/L
CASE SIZE	6

