

GRAFT
WINE COMPANY

PLACE OF CHANGING WINDS HEATHCOTE SYRAH / 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. 100% whole bunches. Across 15 batches, there were varying levels of crushing and time on skins, including some full carbonic. The idea was to use whole berry fermentation to bring perfume and finesse but at the same time avoid overt stemminess. Wild fermentation was in steel and concrete tank and the aging was mostly in large, neutral oak (Stockinger) and some older barrique for ten months. No refrigeration, no fining or filtration. Minimal SO2. Bottled by gravity. Wild/Ambient (no added yeast) Full malolactic (wild)

TASTING NOTE

"There's an amazing elegance to the palate, which is soft and smooth, without being jammy. It's a ripe, luxurious wine showing great promise, with a hint of meat and pepper savouriness alongside the ripe fruit. There's a sleek ripe side to the wine but also some good definition and focus. Very fine, doing a really difficult job of balancing ripeness and freshness really well." 94 points, Jamie Goode, Wine Anorak

FACTS + STATS

WINEMAKER

ROBERT WALTERS

VARIETIES

13% SYRAH

APPELLATION

HEATHCOTE

CLOSURE

DIAM

ALCOHOL

13%

SUGAR

0.39 G/L

TOTAL ACIDITY

4.9 G/L

BIODYNAMIC

NO

VEGAN

YES

VEGETARIAN

YES

TOTAL SULPHUR

49 MG/L

CASE SIZE

6

