

GRAFT
WINE COMPANY

POLPERRO CHARDONNAY / 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

Polperro Chardonnay is a blend of the following vineyards: Bassat vineyard, situated on an Easterly facing slope at 190m above sea level, in Red Hill; Mill Hill vineyard; and Road block, situated on a Northerly facing slope at 270m above sea level, in Red Hill. These are the highest reaches of the Mornington Peninsula and therefore usually the coolest. The fruit is handpicked between three batches and whole bunched pressed using a gentle champagne press cycle. No enzymes or sulphur are used at the press tray and the juice is oxidatively handled to get rid of oxidative enzymes early on in the winemaking process. The wine is left at ambient and transferred to barrel with full solids and minimal sulphur is added. Fermentation occurs using wild yeast and is then left unsulfured until spring. Full malolactic fermentation. A minimal amount of sulphur is then added and the wine left in barrel for a total of 12 months where it is racked off gross lees and into tank. Bentonite fining is used to heat stabilise the wine, other than that the wine is bottled using no finings and minimal filtration.

TASTING NOTE

Vibrant notes of fresh peach and lemon curd on the nose. This Chardonnay shows a natural acidity as you would expect from a cool climate. The full malolactic fermentation adds a smooth and creamy texture which softens the wine. This leads into a subtle and balanced pallet of spices and nuts, finishing with a refreshing minerality.

FACTS + STATS

WINEMAKER	SAM COVERDALE
VARIETIES	13% CHARDONNAY
APPELLATION	MORNINGTON PENINSULA
CLOSURE	DIAM
ALCOHOL	13.7%
SUGAR	1.6 G/L
TOTAL ACIDITY	5.8 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	90 MG/L
CASE SIZE	6

