

GRAFT  
WINE COMPANY

# POLPERRO PINOT NOIR / POLPERRO / 2020 / 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

The Pinot Noir comes from a few of Polperro's vineyards. Bassat vineyard is planted to clones MV6, 777, 667, Pommard and Abel, situated on an easterly slope at 190m above sea level, in Red Hill. Kindillan vineyard is planted to clone 114, situated on a northerly slope at 160m above sea level, in Red Hill. Mill Hill vineyard, specifically the 'road block', is planted to clones 115 and Q and situated on a northerly slope at 270m above sea level, in Red Hill. Dodgers vineyard is planted to clones 115 and MV6. And Coverdale vineyard is planted to clones 115, 777 and MV6. Temperatures in all are moderated by the cooling Bass Strait sea breeze. This allows for gradual ripening, but with a south westerly aspect the vineyards receives plenty of afternoon sun as well which shows through the finished wine. We grow, make and farm our vineyards using a philosophy of sustainability and regenerative agriculture, applying a mix of biological, biodynamic and organic practices. The fruit is hand picked across multiple vineyards & blocks, and destemmed into 2 ton open fermenters as whole berries and left to start fermenting naturally. It is not touched until a 2-3° drop in baumé, which allows fermentation to occur inside the grape berry to increase the aromatics of the finished wine. Once fermentation starts strongly then the ferment is hand-plunged 2-3 times per day for 15 days. The wine is left on skins for post ferment maturation for another 15 days. It is then pressed off skins and racked to barrel. 10 % new oak across d'Aquittaine and Strugue extra tight grain light toast. In spring the wine is racked and returned to barrel. After a total of 16 months barrel maturation the wine is bottled without fining or filtration. No It is then pressed off skins and racked to barrel, with approximately 20 % new oak. In spring the wine is racked and returned to barrel. After a total of 10 months barrel maturation the wine is bottled without fining or filtration.

## TASTING NOTE

Aromas of freshly cracked spice, red plum and brambly dark fresh fruits. On the palate there is fresh spice, dark fruits but not over ripe and a lively rounded acidity. It's refreshingly concentrated with fine tannins. The wine is balanced and has an energy that dances from being quite compact to being open and flowing almost mineral like on the finish.

## FACTS + STATS

WINEMAKER	SAM COVERDALE
VARIETIES	13.5% PINOT NOIR
APPELLATION	MORNINGTON PENINSULA
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	0.29 G/L
TOTAL ACIDITY	4.8 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	58 MG/L
CASE SIZE	6

