

GRAFT
WINE COMPANY

SIGURD CHENIN BLANC / SIGURD WINES / 2021 / CLARE VALLEY / AUSTRALIA

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PRODUCER

Dan Graham takes the Sigurd name from his Norwegian great-grandfather, who shared a similarly mischievous outlook on life. Sigurd Wines was born in 2012 with just two tonnes of Grenache from Blewitt Springs, which Dan turned into wine on his friend's veranda. This followed a career that has taken him to Central Otago, Alentejo, Bordeaux, Hermitage, Barolo and around New South Wales and Barossa, including a stint at Jacob's Creek.



VITICULTURE + VINIFICATION

Sourced from one of the most northern blocks in Clare Valley and Barossa Valley. The Chenin vineyard in Clare valley is around 60 years old and is farmed organically. The Barossa Valley vineyard is around 30 years old and was picked two weeks after the Clare vineyard this year. It was picked around 10.5 to 11 baume. Whole bunch pressed to older Russian oak puncheons and a mix of 2nd use Slovenian and a new 1000 litre casks (mix of European oak). About 30% of the fruit was fermented on as whole bunches for 14 days then pressed off into a mix of puncheons. The fermentation took about 20 days to ferment on lees with full malolactic fermentation as well and left in oak until September before it was racked and a small amount of sulfur added before bottling. __null __null __null

TASTING NOTE

With lime skins and lemon pith freshness, the Chenin Blanc deepens with clove and cinnamon on the nose, and carries through to the palate. It has a tight and focused acid line with green apple and a touch of cedary oak. If in the company of time, Dan recommends to open this bottle an hour or so before to get the full expression of this wine.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	100% CHENIN BLANC
APPELLATION	CLARE VALLEY
CLOSURE	DIAM
ALCOHOL	11.5%
SUGAR	0.32 G/L
TOTAL ACIDITY	6.3 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	58 MG/L
CASE SIZE	12

