

GRAFT
WINE COMPANY

SIGURD RED BLEND / SIGURD WINES / 2021 / BAROSSA 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

The young 9 year old Carignan out of Ebenezer in Northern Barossa, the 27 year old Syrah from around Williamstown which Dan manages organically as well as Syrah from Ebenezer region. Grenache from 47 and 86 year old vines in Ebenezer and Vine vale, the young vine Lagrein out of the same block as the Carignan, Ebenezer. Mourvèdre from 25 yr old block near the Grenache from Ebenezer. All the components were fermented separately with around 10 to 30 day ferments with about 30% whole bunch through carbonic maceration. Fermented in 1000L wooden vats and stainless steel open fermenters using native yeast, pressed to a mixture of 1000L vats, old large format foudre (3000 to 1000L) and 300L old French oak barrels for about 12 months of elevation, left to settle in tank for a week and then bottled. A small amount of sulfur just before bottling. Yes, all of the wines go through Malolactic. This helps with the stability of the wines and also helps to build texture and mouthfeel Yes, using mostly old french puncheons (500L) barrels with this blend and a few of the smaller hogsheads (300L), no new oak is currently used in this blend.

TASTING NOTE

Sigurd Red Blend epitomises the diversity of varietals across the Barossa and our portfolio, deep and savoury on the nose with a wide fruit spectrum of green raspberry to wild blueberries. Juicy and fun, darker satsuma plums on the palate, and just a hint of forest undergrowth to intrigue. On the palate the crunchy acid helps to bring together to wild berry mix and soft tannin profile. 2021 was a great year of freshness and vibrancy.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	21% CARIGNAN, 38% SYRAH, 10% LAGREIN, 25% GRENACHE, 6% MOURVÈDRE
APPELLATION	BAROSSA VALLEY
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	0.3 G/L
TOTAL ACIDITY	5.5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	69 MG/L
CASE SIZE	12


Sigurd

