

GRAFT
WINE COMPANY

SIGURD SYRAH / SIGURD WINES / 2020 / 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 block of Syrah is just outside Williamstown in the Barossa Valley, a vineyard Dan has been leasing since 2014 and farming organically. Then for this vintage there is the addition of a new Syrah block in Ebenezer. On sand and clay, it always shows brightness of fruit with soft delicate tannin profile. A 14 day ferment with around 30% whole bunch with a small addition of whole bunch Viognier (around 5%). Fermented in 1000L vats, pressed to a mix of used French oak hogsheads and 20% new french oak from Cognac forests with a very light toast as to not impact the fruit, elevage was for about 14 months and then bottled. A small amount of sulfur just before bottling. Yes, natural. This wine see's about 20% new french oak in a 300L barrel, the french oak is comes from central France and is coopered in Cognac

TASTING NOTE

Dan's Syrah would not look out of place in a lineup of highly accomplished classic Northern Rhône's, but remains very much a wine of its time and place, from a vineyard Dan has farmed organically himself since 2014. He says this is best Syrah he's made since starting Sigurd. It is a classic Syrah with a lovely mix of blue fruits and mulberry, and a hint of cedary oak holding it all together. For the Barossa, this is bright and balanced without being blousy and the fruit concentration follows through on the palate with a firm and silky tannin profile.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	95% SYRAH, 5% VIOGNIER
APPELLATION	BAROSSA VALLEY
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	0.34 G/L
TOTAL ACIDITY	5.7 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	65 MG/L
CASE SIZE	12

