

**GRAFT**  
WINE COMPANY

# SIGURD WHITE BLEND / SIGURD WINES / 2020 / BAROSSA VALLEY / AUSTRALIA

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## PRODUCER

Sigurd Wines is focused on natural wines in the Barossa Valley, South Australia. Winemaking is based on minimal impact to the grapes during vinification and is striving to source the best organic fruit from the Barossa Valley and surrounding regions. Dan Sigurd Graham was named after 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 fermented on a friend's veranda.



## VITICULTURE + VINIFICATION

Vineyards across the Barossa Valley, with the predominant Semillon and Vermentino components in red loam over clay soils near Williamstown on the Barossa Valley floor. The 2020 Sigurd White started picking in late January with the picking of Vermentino, part of the Vermentino was then fermented on skins for 14 days before being pressed off and into French oak puncheons (500ltr). The Semillon and Muscat were picked February and were fermented in stainless steel tank separately and were whole bunch pressed as well as some whole bunch fermentation. The Chardonnay was the last fruit to come in and was whole bunch pressed to old French puncheons as well. After pressing the skin fermented whites they were pressed into a 100 yr old oak Foudre (1600L) where it stayed until bottling in November. All wines were left on their lees until late October before being racked off lees and bottled two weeks later with a small addition of Sulphur. Natural fermentation. Yes, malolactic was used. All wines produced go through full malolactic fermentation. This helps to build texture and create greater stability. This helps me to reduce the sulfur level without jeopardising quality All of the wines see older French oak in this wine.

## TASTING NOTE

Creamy and textually phenolic on the palate and long, fine acid driving the finish.

## FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	37% SEMILLON, 37% VERMENTINO, 14% CHARDONNAY, 12% MUSCAT
APPELLATION	BAROSSA VALLEY
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	1.76 G/L
TOTAL ACIDITY	6.1 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	58 MG/L
CASE SIZE	12

