

GRAFT
WINE COMPANY

SIGURD WHITE 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

Dan sources the ever-changing mélange of grapes from vineyards in Barossa and Barmena. The 2021 Sigurd White started picking in late January with the picking of Vermentino. The Semillon was picked February in two lots, some lower acid and some a little riper for a brighter fruit spectrum. The 2021 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 was picked in February in two lots, some less ripe for acid and some a little riper for a brighter fruit spectrum. The Semillon was fermented in a mix of stainless steel tanks and large oak barrels. Some of the Semillon was co-fermented with the Viognier on skins for a few days and then pressed to larger puncheons. The Muscat was fermented on skins with some punch downs for 10 days and then pressed to old French barriques. After pressing the skin fermented whites they were pressed into a 100-year-old oak foudre (1600L) where it stayed until bottling in August. All wines were left on their lees until late July before being racked off lees and bottled two weeks later with a small addition of sulfites. 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. From a 100 yr old Australian/French oak foudre (1600L) to small older barriques for the little weird varietals that always sneak their way into this blend. The time spent in these barrels is between 5 to 8 months

TASTING NOTE

Dan's White Blend is ever-changing but always delivers. 2021's offering is typically hyper-aromatic, at turns creamy, at turns direct, at turns silky, at turns textural. Massive on flavour but light on its feet. A focused palate with a mineral note, the white blend is a mix of lemon sorbet, white peaches and fun times with just a pinch of white pepper. The nose washes into the palate with the bright fruit of spring and summer. It has good texture and length and is an amazing reflection of 2021 vintage - it will age gracefully.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	56% SEMILLON, 20% VERMENTINO, 8% MUSCAT, 14% VIOGNIER, 2% CHARDONNAY
APPELLATION	BAROSSA VALLEY
CLOSURE	DIAM
ALCOHOL	11.1%
SUGAR	1.8 G/L
TOTAL ACIDITY	6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	60 MG/L
CASE SIZE	12


Sigurd

