GRAFT
WINE COMPANY

WHITE BLACK / AHRENS FAMILY WINES / 2018 / VOOR-PAARDEBERG / SOUTH AFRICA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Albert Ahrens, a dab hand at the pizza oven and like many of the Cape's new generation an engaging raconteur, was the winemaker at Lammershoek at the birth of the Swartland Revolution, before dipping into a number of joint and solo projects. He drives as much as 45,000km per year between vineyards, tenaciously and persuasively accessing some of the finest grapes in the Cape, then making the wines in his small cellar at Wildepaardejacht, just south of Paarl.

Ahrens
THE AHRENS FAMILY

VITICULTURE + VINIFICATION

Decomposed soils at the foot of the southern Paardeberg mountain. Warm, dry conditions. Albert's wine making is done as naturally as possible using only the natural indigenous yeast from the vineyards in order for the wines to embrace their own identity of their origins, as I always say, "Address Speaks Louder". Multiple picking dates are carefully calculated to ensure that the fruit offers both freshness and acidity, as well as rich ripeness of fruit. This ensures, that the best possible natural balance is achieved by blending these components, eliminating the need to artificially adjust the acidity by adding Tartaric acid etc. MLF is spontaneous and natural. Albert would prefer to not have MLF in most of his whites, to retain more freshness, but it happens naturally so he accepts and adapts by ensuring there are enough fresh components. All wines are matured in older mostly thick-stave french oak barrels. The main objective is micro-oxygenation and greater lees contact surface area rather than adding oaky, smokey characters of newer oak.

TASTING NOTE

Typical Swartland style white blend from the mineral rich decomposed granite soils in the Voor-Paardeberg wine region in South Africa.

FACTS + STATS

WINEMAKER	ALBERT AHRENS
VARIETIES	30% ROUSSANNE, 30% MARSANNE, 30% GRENACHE BLANC
APPELLATION	VOOR-PAARDEBERG
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	2.1 G/L
TOTAL ACIDITY	5.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	64 MG/L
CASE SIZE	6