

GRAFT
WINE COMPANY

WILIMEE CAMBRIAN CHARDONNAY / WILIMEE / 2020 / MACEDON RANGES / AUSTRALIA

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PRODUCER

Winemaker & viticulturist Ben Ranken, Young Gun finalist in 2019, 2020 and 2021, has spent several years restoring an amazing vineyard at 600m above sea level in the Macedon Ranges. The cool climate - the coldest on mainland Australia - is perfect for Pinot Noir & Chardonnay. At 500 million years, the Cambrian soils are some of the country's oldest too. Ben's small vineyard is one of the Macedon Ranges' oldest, planted in 1982.



WILIMEE
MACEDON RANGES

VITICULTURE + VINIFICATION

The Macedon Ranges is the coldest region on mainland Australia. Dry-farmed vines planted in 1982 on ancient Cambrian (500+ million yrs old) soil, 600m above sea level. Very low yields of less than 1.2kg per vine. Grapes were hand picked then whole bunch pressed direct to oak barrels for a natural fermentation. 100% natural malolactic in barrels. 100% matured in French oak barrels 33% new oak

TASTING NOTE

This is quite some Chardonnay. Enticing white peach aroma, some gunflint reduction and a buttery, toasty, nutty edge. The fine acidity reveals the cooler climate, providing backbone to the ripe stone fruits and layer upon layer of flavour.

FACTS + STATS

WINEMAKER	BEN RANKEN
VARIETIES	12.8% CHARDONNAY
APPELLATION	MACEDON RANGES
CLOSURE	SCREW TOP
ALCOHOL	12.7%
SUGAR	0 G/L
TOTAL ACIDITY	6.4 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES



VEGETARIAN

YES

TOTAL SULPHUR

95 MG/L

CASE SIZE

12