

GRAFT
WINE COMPANY

WILIMEE GRANITE PINOT NOIR / 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.

VITICULTURE + VINIFICATION

Macedon Ranges is the coldest region on mainland Australia. Dry-farmed vines planted in 1996 on decomposed granite like soils. Vineyard elevation is 600m above sea level. Very low yields of less than 0.7kg per vine. Grapes were hand picked and totally destemmed but whole berries retained for a 4-5 day cold soak. Natural fermentation on skins for approximately 18 days. 100% natural malolactic fermentation in barrels 100% French oak barrels 33% new oak

TASTING NOTE

It is utterly, totally, mind-blowingly delicious. The very small grapes and bunches give it intense concentration, very fine fruit tannins and a deep, dark, inviting colour. This truly is up there with the best of the best.

FACTS + STATS

WINEMAKER	BEN RANKEN
VARIETIES	11.8% PINOT NOIR
APPELLATION	MACEDON RANGES
CLOSURE	DIAM
ALCOHOL	12.0%
SUGAR	0 G/L
TOTAL ACIDITY	4.9 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	72 MG/L
CASE SIZE	12



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