

GRAFT
WINE COMPANY

SIGURD RED BLEND / SIGURD WINES / 2020 / 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

The young 8 year old Carignan out of Ebenezer in Northern Barossa, the 26 year old Syrah from around Williamstown which Dan farms organically. Grenache from 46 and 85 year old vines in Ebenezer and Vine vale, the young vine Lagrein out of the same block as the Carignan, Ebenezer. Mourvedre from 25 yr old block near the Grenache. All the components were fermented separately with around 10 to 14 day ferments with about 40% whole bunch through carbonic maceration. Fermented in 1000L wooden vats with heading down boards using native yeast, pressed to a mixture of 1000L vats, old large format foudre and 300L used French oak barrels for about 15 months of elevage, left to settle in tank for a week and then bottled. A small amount of sulfites just before bottling. Yes, all of the wines go through Malolactic. This helps with the stability of the wines and also helps to build texture and mouthfeel. Yes, using mostly old french puncheons (500L) barrels with this blend and a few of the smaller hogsheads (300L), no new oak is currently used in this blend.

TASTING NOTE

Dan's Red Blend is ever-changing in its composition but always delivering on bright fruit, sappy texture and a velvety finish. This is the new face of Barossa Valley red blends. Juicy and fun, darker satsuma plums are followed by a forest berry mix, and just a hint of forest undergrowth to intrigue. On the palate all the world of these characters come through balanced and easy, without being too bold or rich.

FACTS + STATS

WINEMAKER	DAN GRAHAM
VARIETIES	29% CARIGNAN, 19% SYRAH, 6% LAGREIN, 37% GRENACHE, 9% MOURVÈDRE
APPELLATION	BAROSSA VALLEY
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	0.3 G/L
TOTAL ACIDITY	5.5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	70 MG/L
CASE SIZE	12


Sigurd

