



## Apostrophe

The Apostrophe wines are stylistic blends made from our Great Southern vineyards. Our field trials with new varieties have lead us to these blends, where the whole is greater than the sum of its parts.

These are whites and reds that belong together, just like wine and food belongs together. They're possessive.

Textural and delicious, they're without oak character- the white having no oak whilst the reds spend a short time in old and large format barrels.

Our Apostrophe wines are made to drink now with food and so only poured in restaurants.

## 2017 Possessive Reds' Blend

### THE VINTAGE:

From Porongurup to Frankland River conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields. As a result the wines have great verve and freshness.

### THE WINEMAKING:

Fruit was hand-picked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for, thus ensuring vineyard characters were fully expressed. The wine was then aged in new and one year old oak for 6-8 months.

### THE WINE:

Aromas of rose petal, musk and plum. The medium bodied palate presents vibrant berry flavours and fine tannins with a cleansing acidity.

### DRINK WITH:

Cured meats, pasta Bolognese.

Vineyard	Various
Year Planted	1997
Location	Frankland River, WA
Vines per Hectare	1650
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Granite

Origin	Frankland River, WA
Variety	Shiraz 86%, Grenache 8%, Mataro 6%
Picking date	March 2017
Sugar at picking	13.8° Baume
Alcohol	14.2%
pH	3.82
Total acidity	4.9
Residual sugar	4g/L
Bottled	August 2017
Cellaring Potential	8 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Sulphites