



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 Stones Throw White Blend

THE VINTAGE:

High rainfall over winter followed by a very cool summer, with harvest being extended into mid May. The dry cool conditions help yield some of the best Riesling, Shiraz and Cabernet seen in many years. Fruit thinning was essential and in some cases many passes were made to get the crop loads balanced but diligence, patience and bravery were rewarded.

THE WINEMAKING:

Grapes were selected from various sites across the Great Southern. Great attention to harvest dates along with gentle de-stemming, minimal use of sulphur and using free-run juice from select parcels of fruit ensured the elegance and purity of flavour was maintained.

THE WINE:

Aromas of lemon, lime, rosewater and talc. The softly textured palate has a long, refreshing acidity supported by flavours of citrus and rose petal.

DRINK WITH:

Charcuterie and shellfish.

Vineyard	Various	Origin	Great Southern, WA		
Year Planted	1997	Variety	Riesling 85%/	Vegan	N/A
Location	Great Southern, WA		Gewurztraminer 10%/	Vegetarian	N/A
Vines per Hectare	1650	Picking date	Pinot Blanc 5%	Organic	N/A
Irrigation	Yes	Sugar at picking	11.1° Baume	Biodynamic	N/A
Clone/s	Unknown	Alcohol	11.6%	Allergens	Sulphites
Rootstock	Own	pH	3.121		
Aspect	Northern	Total acidity	6.2 g/L		
Soils	Granite	Residual sugar	3.5 g/L		
		Bottled	September 2017		
		Cellaring Potential	5-10 years		