



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.

2018 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 86.2%/ Gewurztraminer 11.5%/ Pinot Blanc 2.3%	Vegan	N/A
Location	Great Southern, WA	Picking date	May 2018	Vegetarian	N/A
Vines per Hectare	1650	Sugar at picking	11.8° Baume	Organic	N/A
Irrigation	Yes	Alcohol	12.4%	Biodynamic	N/A
Clone/s	Unknown	pH	2.87	Allergens	Sulphites
Rootstock	Own	Total acidity	7.67 g/L		
Aspect	Northern	Residual sugar	3 g/L		
Soils	Granite	Bottled	September 2018		
		Cellaring Potential	5-10 years		