



## Apostrophe

The Apostrophe wines are stylistic blends made from our Great Southern vineyards. Our field trials with new varieties have led 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.

## 2020 Stones Throw White Blend

### THE VINTAGE:

Good winter/spring rainfalls, with mild conditions in comparison to other parts of the south west. Yields were low but quality was excellent.

### 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.

<b>Vineyard</b>	Various	<b>Origin</b>	Pemberton, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1997	<b>Variety</b>	Gewurztraminer 61%/ Sauvignon Gris 24% / Riesling 15%/ <b>Picking date</b>	<b>Vegetarian</b>	N/A
<b>Location</b>	Pemberton, WA		March 2020	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1650	<b>Sugar at picking</b>	12.6° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	13.1%	<b>Allergens</b>	Sulphites
<b>Clone/s</b>	Unknown	<b>pH</b>	3.25		
<b>Rootstock</b>	Own	<b>Total acidity</b>	6.51 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	3 g/L		
<b>Soils</b>	Granite	<b>Bottled</b>	May 2020		
		<b>Cellaring Potential</b>	5-10 years		