



## 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.

## 2022 Possessive Reds' Blend

### THE VINTAGE:

A succession of very good seasons for Frankland River; 2018, 2019, 2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

### 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.

|                   |             |                     |                                     |            |           |
|-------------------|-------------|---------------------|-------------------------------------|------------|-----------|
| Vineyard          | Various     | Origin              | Great Southern, WA                  | Vegan      | N/A       |
| Year Planted      | 1997        | Variety             | Shiraz 78%, Mataro 17%, Grenache 5% | Vegetarian | N/A       |
| Location          | Various, WA | Picking date        | March 2022                          | Organic    | N/A       |
| Vines per Hectare | 1650        | Sugar at picking    | 13.5° Baume                         | Biodynamic | N/A       |
| Irrigation        | Yes         | Alcohol             | 14.0%                               | Allergens  | Sulphites |
| Clone/s           | Unknown     | pH                  | 3.54                                |            |           |
| Rootstock         | Own         | Total acidity       | 5.63                                |            |           |
| Aspect            | Northern    | Residual sugar      | 4 g/L                               |            |           |
| Soils             | Granite     | Bottled             | September 2023                      |            |           |
|                   |             | Cellaring Potential | 8 years                             |            |           |