



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 Stones Throw White Blend

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

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.

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

Origin	Pemberton, WA
Variety	Guwerztraminer 67%/ Pinot Blanc 23%/ Riesling 10%
Picking date	March 2022
Sugar at picking	12.1° Baume
Alcohol	12.6%
pH	3.15
Total acidity	6.83 g/L
Residual sugar	3 g/L
Bottled	August 2022
Cellaring Potential	5-10 years

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