



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 Possessive Reds' Blend

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

Vintage Rating—9/10

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.

DRINK WITH:

Cured meats, pasta Bolognese.

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

Origin	Frankland River, WA	Vegan	N/A
Variety	Grenache 53%, Mataro 21%, Shiraz 19%, Counoise 7%	Vegetarian	N/A
Picking date	March 2018	Organic	N/A
Sugar at picking	13.5° Baume	Biodynamic	N/A
Alcohol	14.0%	Allergens	Sulphites
pH	3.56		
Total acidity	5.60		
Residual sugar	0.5g/L		
Bottled	May 2019		
Cellaring Potential	8 years		