



## 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.

## 2019 Possessive Reds' Blend

### THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

### 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	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Shiraz 65%, Grenache 17%, Mataro 15%, Counoise 3%	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2019	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	3.53		
Rootstock	Own	Total acidity	5.94		
Aspect	Northern	Residual sugar	1 g/L		
Soils	Granite	Bottled	August 2020		
		Cellaring Potential	8 years		