

A postrophe

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.

2019 Stones Throw White 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:

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.

DRINK WITH:

Charcuterie and shellfish.

		Origin	Great Southern, WA	••••••	
Vineyard	Various	Variety	Riesling 85.7%/	Vegan	N/A
Year Planted	1997		Gewurztraminer 11.5%/	Vegetarian	N/A
Location	Great Southern, WA		Pinot Blanc 2.8%	Organic	N/A
Vines per Hectare	1650	Picking date	March 2019	Biodynamic	N/A
Irrigation	Yes	Sugar at picking	12.4° Baume	Allergens	Sulphites
Clone/s	Unknown	Alcohol	12.9%		
Rootstock	Own	pН	2.86		
Aspect	Northern	Total acidity	$7.25\mathrm{g/L}$		
Soils	Granite	Residual sugar	3 g/L		
		Bottled	May 2019		
		CellaringPotentia	l 5-10 years		