



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.

2024 Stones Throw White Blend

THE VINTAGE:

The 2024 growing season was marked by favourable conditions that supported strong vine growth and fruit development. Spring provided a solid foundation with moderate temperatures ranging from 18°C to 25°C and consistent, though slightly below-average, rainfall. This period of milder weather allowed for robust growth and a healthy flowering, essential for the quality of the fruit set. The moderate rainfall during spring, averaging between 70-110 mm per month, ensured that the soil retained enough moisture, allowing a balanced growth environment for the vines and reducing early season irrigation needs.

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	Origin	Pemberton, Great Southern	Vegan	N/A
Year Planted	1997	Variety	Guwerztraminer 67%/ Riesling 23%/ Pinot Grigio 10%	Vegetarian	N/A
Location	Great Southern, WA	Picking date	March 2024	Organic	N/A
Vines per Hectare	1650	Sugar at picking	12.0° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.5%	Allergens	Sulphites
Clone/s	Unknown	pH	3.05		
Rootstock	Own	Total acidity	6.67 g/L		
Aspect	Northern	Residual sugar	3 g/L		
Soils	Granite	Bottled	March 2025		
		Cellaring Potential	5-10 years		