



tripe.Iscarriot
- MARGARET RIVER -

Aspic

2015

• THE WINE •

Variety	Tasting Notes	Specifications
100% Grenache	A medley of raspberries, cherry skin and red currant aromas paired with hints of flint, rose water and apricot blossom. The palate is sleek and textured, boasting a tensile core of cherry pit acidity and granitic length and minerality.	pH: 3.09 Total Acid: 6.50g/L Alcohol: 13.0% by volume Residual Sugar: 0.51g/L

• THE SEASON •

Winter 2014 exhibited moderate rainfall, however continued moisture into Spring and early Summer hampered flowering and berry growth respectively. Sporadic moisture events during mid to late summer hampered red ripening and led to longer hang-time and more developed flavours in Southern fruit. Quality was high overall, however low yields make this a vintage to be valued.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Karridale	17	deep quartz and granite derived elements
Clone	Rootstock	Trellis
Unknown	None	Lyre

• WINEMAKING •

The hand-picked grapes were de-stemmed, crushed and left on skins until just enough colour and flavour had been extracted. The very slightly pink juice was then separated from the skins and settled over night on the stalks that were removed earlier. The juice was then part fermented on stalks in a stainless steel tank and then allowed to finish fermentation in oak barrels. After fermentation the wine was barrel aged for 9 months, during which the barrels underwent battonage every two weeks. The wine was then removed from barrel, clarified and bottled.

