



tripe.Iscarriot
- MARGARET RIVER -
Aspic
2017

• THE WINE •

Variety	Tasting Notes	Specifications
100% Grenache	Wisps of raspberry, crushed granite and glazed cherries sit atop a sheer palate of pristine acidity laced with flavours of grapefruit and apricots. A flinty core of utterly mineral texture and fruit leads to a quenching finish of creamy oak tones and red berries.	pH: 3.18 Total Acid: 6.60g/L Alcohol: 12.8% by volume Residual Sugar: 1.36g/L

• THE SEASON •

A long wet winter in 2016 set up soils and vines perfectly for the oncoming growing season. Cool flowering conditions and late fruit-set ensured greater than usual crop levels and staggered ripening to an average of two to three week later than the long term average. A cool January and February led to fruit with fantastic levels of natural acid, immense aromatic expression and pristine fruit weight and character in whites. A warm to cool March and April set reds up for exceptional tannin density and quality, with fruit spectrums residing in the lighter to medium bodied range. A vintage of exceptional purity and pois.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Karridale	19	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.

