



tripe.Iscariot
- MARGARET RIVER -
Marrow
2014

• THE WINE •

Variety	Tasting Notes	Specifications
81% Syrah 19% Malbec	Dark perfumes of glazed plums, mulberries and liquorice give way to more subtle tones of citrus blossom and freshly zested orange. Aromas of toffee and cracked allspice linger on the palate, elegantly finishing with sanguine, plummy tannins.	pH: 3.91 Total Acid: 4.9g/L Alcohol: 13.0% by volume Residual Sugar: 0.64g/L

• THE SEASON •

Margaret River enjoyed wet with higher than average rainfall in Winter 2013, putting the soils and dams in good stead for the oncoming growing season. Consistent, warm weather through December/January saw an even start to ripening in Chardonnay and other whites, with even and continuous air movement keeping disease pressure low. February/March saw perfect ripening conditions for reds and Southern whites with an Indian summer and dry start to autumn marking the end of what is considered to be one of the greatest vintages the region has seen.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Karridale	20 (Syrah) 16 (Malbec)	Granite derived soils with laterite elements
Clone	Rootstock	Trellis
Happs (Syrah) Pont de la May (Malbec)	None	Lyre

• WINEMAKING •

A medium bodied red blend made from hand-picked Syrah and Malbec Grapes. Part of the harvest was fermented as whole-bunches submerged under the remainder of the fruit, which was cold-crushed on top. After a two day cold-soak the fruit was warmed and fermentation began. After 10 days on skin the wine was basket pressed and allowed to finish fermentation in barrel. The wine was barrel aged for 10 months, during which the barrels underwent battonage every four weeks. The wine was then removed from barrel, clarified and bottled.

