



Absolution

Karridale

Grenache Noir | Syrah | Viognier | Malbec

2014

• THE WINE •

Variety	Tasting Notes	Specifications
59.26% Grenache 26.99% Syrah 7.41% Viognier 6.34% Malbec	Bright tones of raspberries, red apples and cracked allspice greet on the nose, accompanied by hints of white pepper, rosewater and Satsuma plum. The palate enters crisp and focused, with a soft yet structured tart-crust tannin and cool minerality to finish.	pH: 3.61 Total Acid: 5.4g/L Alcohol: 13.8% by volume Residual Sugar: 0.10g/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	16 (Grenache); 20 (Syrah) ? (Viognier); 16 (Malbec)	Granite derived soils with laterite elements (mostly)
Clone	Rootstock	Trellis
Various	None	Lyre

• WINEMAKING •

Hand-picked parcels of fruit, from a variety of vineyards, was destemmed and fermented as whole berries, each batch being kept separate. The Grenache parcel had 10% of the stalks added back to the ferment. All batches spent approximately 12 days on skin, after which they were basket pressed straight to barrel where they completed fermentation. The parcels were then barrel aged 14 months, during which time the barrels underwent battonage every four weeks. The wine was then blended from barrel, clarified and bottled.

