

Absolution

Karridale | Wallcliffe

Grenache Noir | Syrah | Malbec | Chenin Blanc | Marsanne

2017

• THE WINE •

Variety	Tasting Notes	Specifications
74.44% Grenache Noir 15.24% Syrah 9.24% Malbec 2.07% Chenin Blanc 2.01% Marsanne	Bright, racy aromas of raspberries, red apple skin, blood orange and current. A tight entry driven by primary red fruit acid and maraschino cherry tannin. Flavours of dried sage, white pepper corns and aniseed are laced into a finish of yet more firm yet cool fruit tannin and grip.	pH: 3.61 Total Acid: 5.8g/L Alcohol: 12.8% by volume Residual Sugar: 1.20g/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 Wallcliffe	19 (Grenache); 23 (Syrah) 19 (Malbec); 24 (Chenin Blanc); ??? (Marsanne)	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 7 months, during which time the barrels underwent battonage every four weeks. The wine was then blended from barrel, clarified and bottled.

