

## THE WINE

Tasting Notes

Specifications

Delicate tones of raspberries, curd and brioche introduce subtle aromas of strawberries and cream. The palate enters dry and smooth with hints of baked orange and oyster shell leading to a clean finish with a fine pomegranate acidity.

TIME CEACON.

## • 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	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.

