



## Folklore

Folklore is many things - it speaks to us of our past, present and future. It can be told, drawn or sung. It's human, natural, ritual—it's wine.

The fruit was sourced from our own vineyards and represents what we do best, farming grapes which are ideally suited to the regions of the south west and firmly putting fruit character and expression first.

## 2019 Classic White

### THE VINTAGE:

The 2019 vintage was characterised by a very mild winter and moderate rainfall. Spring rains were excellent providing plenty of opportunity for vines to grow well balanced canopies. The summer was very mild and the harvest was two weeks later than usual extending into May. White wines have excellent acidity and balance and the red wines have bight flavours and vibrant colours.

*Vintage Rating—8/10*

### THE WINEMAKING:

Sourced from the Pemberton region and made from Sauvignon Blanc and Semillon. The fruit was harvested in the early evening and de-stemmed, with the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used.

### THE WINE:

Passionfruit, lime zest and cut grass with a lively acidity and long finish.

### DRINK WITH:

Grilled Swordfish, with a grapefruit, fennel and caper salad.

Vineyard	Various	Origin	South West, WA	Vegan	N/A
Year Planted	1989-1996	Variety	Sauvignon Blanc	Vegetarian	N/A
Location	South West	Picking date	March 2019	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.0° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.5%	Allergens	Sulphites
Clone/s	Various	pH	3.13		
Rootstock	Own	Total acidity	6.55g/L		
Aspect	Various	Residual sugar	2 g/L		
Soils	Gravelly Loams	Bottled	July 2019		
		Cellaring Potential	5 years		