



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.

2022 Chardonnay

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

THE WINEMAKING:

Picked from vineyards in Pemberton, Porongurup and Margaret River, this wine was fermented in 1 and 2 year old French oak, and matured for 10 months prior to bottling.

THE WINE:

A bright and lively mid weighted Chardonnay with citrus and white peach accents finishing with creamy oak.

Vineyard Various
Year Planted 1989–1996
Location South West
Vines per Hectare 1650
Irrigation Yes
Clone/s Various
Rootstock Own
Aspect Various
Soils Gravelly Loams

Origin South West, WA
Variety Chardonnay
Picking date March 2022
Sugar at picking 13.0° Baume
Alcohol 13.5%
pH 3.27
Total acidity 7.00 g/L
Residual sugar 2 g/L
Bottled May 2023
Cellaring Potential 5 years

Vegan N/A
Vegetarian N/A
Organic N/A
Biodynamic N/A
Allergens Sulphites