



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 Classic Dry Rose

THE VINTAGE:

A mild and wet spring set vineyards up perfectly for the summer months, early heat and dry condition driven by strong easterly winds in the lead up to Christmas resulted in reduced yields but with fruit in exceptional condition at harvest. The standout varieties for the season were Chardonnay and Cabernet Sauvignon. Wines have great intensity, acidity and ripeness.

THE WINEMAKING:

Held on skins for 6 hours to pick up a slight pink hue and gently pressed with 50% of the juice fermented in 1 & 2 year old oak for 6 weeks. Bottled immediately after fermentation.

THE WINE:

Raspberry and musk. Pale pink, ultra fine and long acidity. Dry.

Vineyard	Various	Origin	South West, WA	Vegan	N/A
Year Planted	1989-1996	Picking date	March 2022	Vegetarian	N/A
Location	South West	Sugar at picking	11.9° Baume	Organic	N/A
Vines per Hectare	1650	Alcohol	12.4%	Biodynamic	N/A
Irrigation	Yes	pH	3.20	Allergens	Sulphites
Clone/s	Various	Total acidity	6.70g/L		
Rootstock	Own	Residual sugar	2 g/L		
Aspect	Various	Bottled	September 2022		
Soils	Gravelly Loams	Cellaring Potential	5 years		