



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 White

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:

The Sauvignon Blanc parcels were harvested between 11-13°. A combination of machine and hand harvesting was employed and only the free run parcels used after gentle pressing.

THE WINE:

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

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 2022	Organic	N/A
Vines per Hectare	1650	Sugar at picking	11.6° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.1%	Allergens	Sulphites
Clone/s	Various	pH	3.33		
Rootstock	Own	Total acidity	6.60 g/L		
Aspect	Various	Residual sugar	3 g/L		
Soils	Gravelly Loams	Bottled	August 2022		
		Cellaring Potential	5 years		