



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.

2023 Cabernet Merlot

THE VINTAGE:

The Margaret River region experienced a cool and dry season with excellent winter rains, which allowed for good yields and exceptional quality in both whites and reds. The whites, in particular, were outstanding with bright acidity and intense fruit flavours, earning a rating of 8.5/10. The reds were also impressive, with good structure and a rating of 8/10.

THE WINEMAKING:

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Fermentation lasted for three weeks with gentle maceration. The time on skins allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

THE WINE:

Inky purple. Classic Cabernet aroma of blackcurrant. The wine is medium bodied with primary flavours of blackcurrant and bay leaf, layered with secondary cedar and chocolate. Velvety soft tannins and a long finish.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1989-1996	Variety	Cabernet Merlot	Vegetarian	N/A
Location	South West	Picking date	March 2023	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.5° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.0%	Allergens	Sulphites
Clone/s	Various	pH	3.42		
Rootstock	Own	Total acidity	6.25 g/L		
Aspect	Various	Residual sugar	4 g/L		
Soils	Gravelly Loams	Bottled	August 2024		
		Cellaring Potential	8 years		