



## 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.

## 2024 Rose

### THE VINTAGE:

The 2024 growing season presented a mix of favourable conditions for wine grape production, characterized by a cool, wet spring followed by a warm and dry summer. Spring began with cooler-than-average temperatures, ranging from 15°C to 22°C, accompanied by consistent rainfall. This period saw rainfall around 80-120 mm per month, providing ample soil moisture that supported healthy vine growth and a strong canopy. The cooler temperatures and regular rainfall delayed budburst slightly but were beneficial in promoting even flowering and fruit set, critical for high-quality grape production. As the season transitioned into summer Margaret River experienced a shift to warmer, drier conditions ideal for grape ripening. Daytime temperatures averaged between 26°C and 32°C m, with occasional peaks reaching up to 35°C (95°F). The lack of significant rainfall during the summer months, averaging only 10-30 mm per month, resulted in reduced disease pressure and optimal conditions for ripening, allowing for the development of concentrated flavours and balanced acidity in the grapes.

### 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	Variety	Grenache	Vegetarian	N/A
Location	South West	Picking date	March 2024	Organic	N/A
Vines per Hectare	1650	Sugar at picking	12.6° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.1%	Allergens	Sulphites
Clone/s	Various	pH	3.10		
Rootstock	Own	Total acidity	6.10 g/L		
Aspect	Various	Residual sugar	2 g/L		
Soils	Gravelly Loams	Bottled	August 2024		
		Cellaring Potential	5 years		