



## 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.

## Cabernet Merlot

### THE VINTAGE:

A very challenging year with above average rainfall. Careful fruit selection and canopy management made all the difference with expressive white wines with longevity due to the long, slow ripening. The northern end of the Margaret River, Wilyabrup and Yallingup experienced very different condition to the south. Reds are very perfumed and long in flavour with abundant tannins.

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

Origin	Margaret River, WA
Variety	Cabernet Merlot
Picking date	March 2021
Sugar at picking	13.5° Baume
Alcohol	14.0%
pH	3.42
Total acidity	6.25 g/L
Residual sugar	4 g/L
Bottled	August 2022
Cellaring Potential	8 years