



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 Cabernet Merlot

THE VINTAGE:

The 2024 growing season was marked by a combination of cool, wet conditions early in the season, followed by a warm, dry finish - ideal for premium wine production. Spring brought cooler-than-usual temperatures, ranging from 14°C to 21°C, coupled with above-average rainfall. Monthly precipitation during this period was between 90-130 mm, which helped maintain soil moisture levels and supported healthy vine growth. These conditions were conducive to a slightly delayed but even budburst and flowering, ensuring uniform fruit set and healthy canopy development, both crucial for optimizing grape quality. Moving into the summer months the weather pattern shifted significantly, with temperatures rising to an average of 28°C to 34°C during the day. Rainfall was scarce, averaging only 5-20 mm per month, creating ideal conditions for the ripening period. The dry, warm weather facilitated the gradual development of complex flavours and balanced acidity in the fruit, while the minimal rainfall reduced the risk of disease, contributing to high-quality fruit.

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 2024
Sugar at picking	13.5° Baume
Alcohol	14.0%
pH	3.49
Total acidity	5.61 g/L
Residual sugar	2 g/L
Bottled	April 2025
Cellaring Potential	8 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Sulphites