



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 Chardonnay

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:

Picked from vineyards in Pemberton, Porongurup and Margaret River, this wine was fermented in 1 and 2 year old French oak, and matured for 10 months prior to bottling.

THE WINE:

A bright and lively mid weighted Chardonnay with citrus and white peach accents finishing with creamy oak.

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	South West, WA
Variety	Chardonnay
Picking date	March 2023
Sugar at picking	12.8° Baume
Alcohol	13.3%
pH	3.10
Total acidity	6.80 g/L
Residual sugar	5 g/L
Bottled	May 2024
Cellaring Potential	5 years

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