



WALSH AND SONS

Walsh & Sons is a small outfit producing wines with big personalities.

By using biodynamic methods in our vineyard and natural winemaking techniques we aim to make expressive styles that are fun, youthful and different to the mainstream. Our winemaking relies on the intangible senses of inspiration, intuition and innovation. By using these we seek out a more informed expression of who we are whilst respecting the purity of our natural ingredients.

We have been involved in winemaking at the vineyard and winery level since childhood, having both come from wine and farming families in WA. We have travelled the globe to further our knowledge in places such as France, Spain, Switzerland and the USA. However, our home will always be Margaret River. On a grander scale, we believe Margaret River is still youthful in its wine age.

We also rely upon **technique over technology** so our wines retain their raw personalities. Much is yet to be discovered in style and soil and so we make wine from grapes and label them on **locality** as opposed to the generalized sub regions.

All of our fruit comes from our **family-owned vineyards** in two varying locations, Burnside and Osmington.

We much prefer locality names as we feel they better represent the small communities that exist within Margaret River. We are influenced by **the people in terrior** more so than soil and weather.

Our immediate family, consisting of two sons Roi and Hamish, are what we enjoy the most. Our core wines are mirrored on the personalities of our younger extended family. They sometimes push the boundaries. Please drink our wines with someone special, watch them grow and remember the importance of individuality and self-expression.

- Ryan Walsh & Freya Hohnen ~ Walsh & Sons
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WHAT WE MADE

We have gone for a new take on an old Australian Classic ... **Syrah**. Our wines are designed to have edgy bits because we think its these differences that define us. To that end it's not fined or filtered. We choose family names from our younger generation because our hopes lie with them and it seems only right that wine with developing personalities have a name to match. This wine has green, white and black pepper. Its palate rich dense and complex combining bright savory with minerals and iron.

WHERE IT CAME FROM

I have Syrah from sandy clay soils in east Margaret River in a locality known as **Osmington**. It is eastern Margaret River and with cooler nights given it's slightly further inland. It borders the coal seam that runs from Dunsborough to Augusta making the soils slighter in structure but higher in aromatics particularly sulphides. My old man runs it and loves it. I planted it with him and a post hole digger in my school spring break in 1995. The rows ran north south on a slight north east facing slope then and they do now. We treat it like a **vege patch** and top it up with heavy compost in the autumn with the sheep snapping the odd wire through the winter months.

HOW WE MADE IT

20 % was hand picked 2 days before a machine harvest in early March. This **whole bunch** was added to concrete vat with the machined component going straight on top, no crushing or destemming. **Natural yeasts** get the job done on all our wines, macro oxygenation via a **flow form** preferment ensures these site yeasts flourish, and in doing so they enhance the expression of the **Felix** persona. The wine goes at its own rate on skins till dry with a hand plunge once its past half way carrying through to the end.

I'm a nose to tail guy and believe in getting out as much goodness as grapelily possible. The whole bunch increases complexity and tannin weight but means a constant vigilance to get pressing right and some good bunch selection during the hand pick. It was pressed out to a new and some old **French barrels**. A single racking post **spring equinox** otherwise it sat there on full lees till February getting topped up every two weeks.

Why **Syrah**... we feel this wines structure is more delicate than traditional Margaret River Shiraz. The larger bunches with larger berries give a lower overall dry extract level hence the whole bunch addition to add layers to build upon. I'm a strong believer the right amount of green stem tannins supports a lower acid wine in its preservation and balance.

Malolactic went through on its own cause in the late autumn and early spring giving a nice little natural cover of CO2 during maturation. The wine remains undisturbed with some sulphur added just prior to a February bottling. We bottle with small high quality corks so as to provide a more drinkable style through bottle aging.

We blended off the bench from barrel winding up with a French Hogshead adding **30% new oak**. Only **1,440 bottles (120 cases)** were produced so if your reading this, hopefully you got a hand on one. NB. As the wine is **unfined and unfiltered**; it may present some harmless deposits in the bottle.

WHY WE MADE IT

My nephew Felix is always asking this question about everything ... We feel this wine with its soft but firm contrast exhibits his inquisitive nature and his persistent quest for understanding all of what lies at the core of everthing.

Please Enjoy with **Family** and friends.

Ryan Walsh ~ Walsh & Sons

