



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

Redefining again on an old Australian Classic ... **Syrah, Cabernet** but this time with some **Grenache**. 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.

WHERE IT CAME FROM

I have **Syrah** and **Cabernet** 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 brother** Al helped with Cabernet in his final year in 1998 whilst I was studying in California. 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 as they browse thorough in the winter months.

Grenache comes from Freya's family property set on the Margaret river itself in a locality called **Burnside**. Planted in 1981 by her father David on a bend in the river (Burnside means – one who lives on the bended side of a river) its unique micaceous black soils are only 2km from where the river meets the ocean. The Grenache rows are on a level northerly aspect with rows running north south orient?on.

HOW WE MADE IT

Syrah and **Cabernet** were both **20 %** hand picked 2 days before a machine harvest in mid March though fermented as separate batches. The **whole bunch** component of each was tipped 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. Our wines go at there own rate on skins till dry with a hand plunge once its past half way carried out till the end. I'm a nose to tail guy and believe in getting out as much goodness as grapple 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. These are pressed out to old **French barrels** and sit there **onfull lees** till April getting topped up every two weeks.

Grenache was a bit different because its got a fair whack of tannin and whilst its a large berry it needs to be crushed to get its jelly like pulp out of skins. This is pressed sweet and run straight to barrel where it finishes both primary and secondary. 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 **May bottling**. We blended off the bench from barrel winding up with 60/25 and 15% in the stated order.

Why **SCG**... we feel this blend is a softer yet more complex style than the traditional classic Margaret River blend. Syrah helps fill Cabernet mid pallet weight whilst Grenache heightens the nose, adds finishing tannin and naturally lowers the pH in the wine aiding in natural preservation and balance.

Only **2,400 bottles (200 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 neice Lola is Felix's younger sister (Al's kids) she marches to the beat of her own drum. We feel this wine, Please Enjoy with **Family** and friends.

Ryan Walsh ~ Walsh & Sons

