

LITTLE POPPET in 2016



W&S

FAMILY WINEMAKERS

MINTY POPPET BRIGGS WALSH

SEMILLON - OSMINGTON
CHARDONNAY - BURNSIDE
MARGARET RIVER
WESTERN AUSTRALIA

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 blended **Semillon** and **Chardonnay** for the intrigue. 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 its only right that wine with personalities have a name to match. This wine has natural acid backbone, pure blue eyes and dry almost red tannins from a bit of old oak and **Semillon skins** ..

WHERE IT CAME FROM

I have Semillon 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. My old man runs it and loves it. Planted in 1998, it borders the coal seam that runs from Dunsborough to Augusta making the soils slighter in structure but higher in aromatics particularly sulphides. Rows run east west on a slight north facing slope.

Freya is a Chardophile with Chardonnay from a 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 Chardonnay rows are on a steep northerly aspect with rows running in a north-west, south-east orientation.

HOW WE MADE IT

Semillon was Machine harvested and crushed straight to a concrete tank where it fermented on skins for four days. I'm a **nose to tail** guy and believe in getting out as much goodness as grapelily possible. It was pressed out to old white barrels and sat there till September getting topped up every two weeks.

The Chard was hand picked and Freya watched it go straight to barrel from the press. **Natural yeasts** get the job done on all our wines, macro oxygenation preferment ensures these **site yeasts** flourish, and in doing so they enhance the expression of the Poppet persona.

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 September bottling. We blended off the bench from barrel winding up with a 80/20 brew of Semillon to Chardonnay in 2016 which has given us lower alcohol and greater vitality. NB. As the wine is unfined and unfiltered; it may present some harmless deposits in the bottle.

WHY WE MADE IT

My niece **Minty Poppet** is a red haired blue eyed little bird that is cat like in her charm e.g. You have to work to get it .. and so we think this wine has enough elements to keep you thinking and working for the affection.

Please Enjoy with **Family** and friends.

Ryan Walsh ~ Walsh & Sons