



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, Burside 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

Cabernet. 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 **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 aromas particularly sulphides. My **Old Man** runs it and loves it. I planted Syrah with him and a post hole digger in my school spring break in 1995. My **younger 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 through in the winter months.

HOW WE MADE IT

Picked in March in two. **20 % hand picked** 2 days before a machine harvest to get the remainder. 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 plung once its past half way carried out till the end. The concrete gives a nice, slow balanced ferment without heat spikes.

I'm a nose to tail guy and believe in gettng out as much goodness as grapelly possible. The **whole bunch** increases complexity and tannin weight but means some good bunch selection during the hand pick and a constant vigilance to get pressing right. These are pressed out to 30% new and some older **French barrels** and sit there **onfull lees** till April being topped up every two weeks.

Why Cabernet ? Why not. It is a diverse variety that can speak of a region well. It highlights ups and downs in a vintage providing a more specific persona that links the land to the craft. Only **900 bottles (100 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

Roi in French means Little King. He's our oldest boy and is a bit of a tiger in nature harrassing the younger birds in the family but still watching over them.

Please Enjoy with **Family** and friends.

Ryan Walsh ~ Walsh & Sons