Walsh&Sons



2017 Roi · CABERNET SAUVIGNON

OSMINGTON, MARGARET RIVER

By using biodynamic methods in our vineyard & natural winemaking techniques we aim to make expressive styles that are fun, youthful & different to the mainstream.

All of our fruit comes from our family-owned vineyards in two varying locations - Burnside & Osmington. We much prefer locality names as we feel they better represent the small communities that exist within Margaret River.

Our winemaking relies on the intangible senses of inspiration, intuition & innovation. By using these we seek out a more informed expression of who we are whilst respecting the purity of our natural ingredients.

Our immediate family, consisting of two sons Roi & 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.

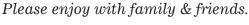
Please drink our wines with someone special, watch them grow & remember the importance of individuality & self-expression.

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. This wine exhibits our classic Roi character soft but raw, firm but restrained. A noble little beast.

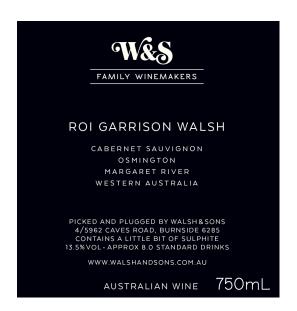
WHERE IT COMES FROM

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. 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.





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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 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. The concrete gives a nice, slow balanced ferment without heat spikes.

I'm a nose to tail guy and believe in getting out as much goodness as grapely 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 sits there on full lees till February being topped up every two weeks.

Why Cabernet? 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 1200 bottles (150 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.

