

miles from nowhere

ORIGIN *of* NOW

MARGARET RIVER

33°50'21.5"S 115°05'38.8"E





“When we make these wines, there
is no compromise.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN

OUR REGION

The Tate Family has been making wine in Margaret River for 50 years. We are incredibly privileged to be on Wadandi Boodja - Saltwater People's Country, where the Wadandi People have been custodians for the last 50,000 years.

Margaret River has a maritime influence on a Mediterranean climate. With moderately wet winters and long dry summers, and surrounded by two oceans, creating a dual climate effect. As the sun rises in the East heating the grapes in the morning, and sets in the West cooling the grapes off in the early evening with a gentle ocean breeze. A part of the uniqueness of the region is its micro-climates, as the weather conditions and soil combined alters the environmental structure within meters on a single block, creating diversity in fruit, that is not seen anywhere else.

“Margaret River looks like nothing else, it behaves like nothing else, it's not Burgundy, it's not Napa, it's not Bordeaux, so I think the beauty for a wine lover, they come to Margaret River, they get to explore something that they have never had before, it's not comparable to anything else. The expression here is different to anything else they can taste in the world.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN

Our vines thrive in the rich soil of ironstone gravel. The distinct and secluded region standing on the ancient granite landforms creates complex landscapes that produce wines of distinction and consistency.

“There is so much variation within Margaret River with its soil, climates, plants even. It's different vine to vine.”

SENIOR WINEMAKER, JULIAN SCOTT

We wanted to create wines that reflect Margaret River and its unique style of wine from providing the optimum growing conditions to achieve balance between foliage and fruit, which form superb aromas and flavour intensity.

“Every vintage will be completely different, since there are no rules, every vintage will be about expressing what we think is the best of Margaret River that year. So it could be different grapes, different sizes, different processes, different techniques.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN



OUR ORIGIN

John Tate, AM the patriarch of our family came to Margaret River, with a passion for making wine in the region. He wasn't a grandiose man, didn't take himself too seriously, loved animals and the sweeter things in life. He was particularly humble and hardworking, with everything he did being the result of his passion to make the best wine in the Margaret River region. When he planted his first vines 50 years ago, being the first person to plant Shiraz in the region, he began to experiment with varieties and expectations of what could be done, the acts of which we stand on the shoulders of today.

He was fascinated with Margaret River and what the region could achieve on its own, without constraints, without alteration, instead relying on the natural structure of the fruit derived from the land as a pure reflection of the region.

Their first year was met with trial and tribulations, but centered around their passion and curiosity. After sixth months, their first employee, the viticulturist, expressed doubts and he felt he should move on. Instead of accepting his resignation, John told him to take the rest of the day to think about it, because John knew that they were on the verge of something amazing. John's optimism continued to be a source of inspiration, as fifty years later, we still know that we are onto something incredible.

“You might not know it yet, but I know what we are doing here is something incredible.”

JOHN TATE, AM

In the conceptualisation phase of Origin of Now, we wanted to select a location that defines this collection, John Tate himself and his guiding principles. We selected the vine John Tate's ashes were placed under, Row 10 Vine 2, of the Shiraz he was always fond of.

As we continue to develop our wines, each year we select the best and most balanced fruit from our vineyards, as it varies year-to-year. So we set our coordinates to where John Tate rests, a reminder of where we have come from and an inspiration for our future.

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ORIGIN OF NOW

Origin of Now by Miles From Nowhere was born of a love, devotion and commitment to wine making in Margaret River. A selection of wines that embodies our connection and loyalty to the land.

We wanted to create wines reflecting the path that has led us here today. Our passion originates with John Tate, taking in the vast land of Margaret River and knowing there was prosperity beneath his feet. With this knowledge he committed himself to making wines that were the authentic representation of the region.

When they began making wine in Margaret River, he had no interest in making wines of a lesser quality than what he believed the region could derive. John Tate was in a position that he didn't have to make compromises. He knew this was only going to work if he did not compromise the quality, and put everything he could into making wines that were the purest reflection of the terroir of the region.

Over the last fifty years, our knowledge, skills and techniques have developed as times have changed. We approach our craft differently in technique, but our principles still ring true; in our complete commitment to the wine making process, our dedication to creating the purest representation of Margaret River wine, and having an open mind for all possibilities. These principles that guide us are the legacy of John Tate, and what he believed could create great Margaret River wine.

“My father always said ‘One day you will make a wine so remarkable the world will beat a pathway to your door’, we believe we found this idea in these wines.”

FOUNDER & PROPRIETOR, FRANKLIN TATE

“Origin Of Now can be summarised as ‘To have true vision, one must stand on the shoulder of giants’. My father may have been short in stature, but he was a giant in the wine industry, and we could never have envisioned these wines without his shoulders to stand on.”

FOUNDER & PROPRIETOR, FRANKLIN TATE

“Personally, maybe it’s because I’m European, I like to know the wine is in contact with a natural product, that is sustainable, recyclable, it feels more in tune with what I want the wine to be.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN



CABERNET HAND-PICKING 1974

OUR APPROACH

We want to create wines that reflect Margaret River, and the unique style of wine produced from providing the optimum growing conditions to achieve balance between foliage and fruit, that forms the superb aromas and flavour intensity. Margaret River's Mediterranean influence on a maritime climate with ancient gravel-loam soils offer a superb viticultural environment for growers to take a 'light touch' approach in the pursuit of pure, site 'terroir' expression. With consistent seasons and minimal extremes Margaret River doesn't need a lot to excel, it produces world class wines naturally.

This range and these wines were built with the guidance of *no rules* and *no compromise*. This range was born with no constraints and having access to some of the best regions and fruit available.

“We used human selection of the fruit, having hand pickers select what they think is best.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN

Human selection took place with wine makers going through the vines every week leading up to harvest. The grapes are sampled and observed, as micro-climates develop, altering the quality and style meters apart. Once harvest begins, the vines are filtered to decide which is of a great enough quality to be included in the selection to make up these respective blends.

The hand-pickers will take it one step further, examining each individual bunch and removing the fruit of a lower quality. This creates our picking zones, of obscure shapes and sizes, ducking and weaving through the vines, only to collect the highest quality of fruit.

When preparing the final touches of these wines, we chose to step back to our roots once again, and place our wines under cork. We knew wines of this caliber needed a closure that respects their quality and the possibility of gradual aging.

“A lot of instinct comes into play.”

SENIOR WINEMAKER, JULIAN SCOTT



THE ORIGIN OF NOW COLLECTION

CHARDONNAY 2021

SHIRAZ 2021

CABERNET SAUVIGNON 2021

OUR TEAM

FRANKLIN TATE

Founder & Proprietor

Franklin grew up in a wine loving family as the son of John and Toni Tate. He has devoted his life to bottling up the best of the Margaret River region. Franklin's journey in the wine industry started alongside his parents. With every step they took, he followed, from their first plantings and early harvests, Franklin grew up amongst the vines.

Alongside his wife, Heather, they have gone on to carving their own path in the wine industry, while still heavily inspired by Franklin's parents, and the pure dedication they had for making wine in Margaret River.



FREDERIQUE PERRIN

Director of Winemaking

Frederique grew up in France where she has fond memories of the influence of wine from early on. Becoming a winemaker her expansive career has led to travelling the world, from France, to Napa, to Argentina, Frederique has since called Margaret River home.

Of everywhere she has made wine, she has said there is no where like Margaret River, as she says it is 'truly extraordinary'. With an incredibly respected palate, Frederique brings a caliber of wine making knowledge and skill that is highly revered in the industry.



JULIAN SCOTT

Senior Winemaker

Raised in Perth, Julian never expected to end up working in wine. He has a passion for environmental science, which evolved into an interest in chemistry. In his 20's Julian made his way to Margaret River, with his only incentive to take in the beautiful land and incredible surf, with the hope of eventually seeing the world, but ultimately never left.

Established winemaker, formerly working at Flametree Wines. Julian has extensive experience in Western wineries, seeing the best of Margaret River in his wines.



BEAU O'LOUGHLIN

Viticulturist

Manager of all our vineyards, stretching over the region. Beau has an innate understanding of each vineyard and how to modify their environments to create balanced fruit in every block. Through his work he strives to create a varying of styles across varieties, that can be combined in creating well structured wines, balancing rich flavours with the wines natural floral notes.

Beau understands how to balance the environmental impacts to cultivate the best out of the vines that grow on each vineyard.



ORIGIN *of* NOW

CHARDONNAY 2021

33°50'21.5"S 115°05'38.8"E

VINEYARD

Osprey Point Vineyard, Wilyabrup

HARVEST

24 February 2021. Hand picked and sorted, then field blended to take advantage of their complementarity selections.

BOTTLING

27 January 2022. Bottled without fining or filtration to retain all the characteristics and elegance of the first vintage of our Origin of Now

FRUIT

Field micro-selections of own-rooted Chardonnay, Clone 96 (2 micro-selections - 40% of the blend), Clone 95 (1 selection - 45% of the blend) & Clone 76 (1 selection - 15% of the blend).

VINIFICATION

Direct press into barrels on full solids, indigenous fermentation, malolactic completed. Aged for ten months, sur lees in French oak. Bottled unfiltered.

STYLISTIC

One of the early hero grapes of the region, Chardonnay is perfectly suited to the soils and micro-climate of our Wilyabrup vineyard. Clone 95 was harvested from two small zones - one very rocky and low yielding, and another more gravelly - that both exhibited the traditional characteristics of the clone reflected in this wine: purity, long linear minerality and a strong backbone of acidity rounded out by the succulent white fruit notes. The clone 96 selection provided the muscular, fleshy and juicy intensity of its melon notes while clone 76 kept its austerity and provided the line of pithy citrus that lengthens the palate.

The inclusion of the full solids straight from the whole bunch pressing into the barrels provided texture and further enhanced the complexity of the blend with wet sharpening stone, gunflint minerality. The lees were mostly left unstirred to avoid broadening the palate too early. However, left to mature unsulfured, the wine completed malo-lactic fermentation through the winter, further rounding the acids and adding notes of hazelnut cream, nougat and candied fruit brioche without overt diacetyl. This wine will reward patience with long ageability.

A cork closure was chosen to allow small oxygen ingress and the wine should be laid down to age. Sediments and crystals may be present and decanting can be considered



“It’s just that maritime climate that makes Margaret River so unique, that really helps us ripen a broad diversity of varieties here. But Chardonnay in particular, the climate moderates the day time temperature so it’s not hot, and cools it off a little bit with early sea breezes, and the nights get warmer because we’re along the ocean, making a riper style Chardonnay here.”

SENIOR WINEMAKER, JULIAN SCOTT



“This terroir for me is one that is so unique if you have a line-up of Shiraz, you can always pick Margaret River. It’s very elegant, more old world style, very traditional, a lot of floral, there is a lot of ethereal characters, and the combo, I don’t think I have seen it anywhere else in the world really.”

DIRECTOR OF WINEMAKING, FREDERIQUE PERRIN

ORIGIN *of* NOW

SHIRAZ 2021

33°50'21.5"S 115°05'38.8"E

VINEYARD

Wildberry Springs Estate, Wilyabrup

HARVEST

06 April 2021. Hand picked and sorted, then field blended to take advantage of their complementarity selections.

BOTTLING

30 November 2022. Bottled without fining or filtration to retain all the characteristics and elegance of the first vintage of our Origin of Now

FRUIT

Micro-selections of own-rooted Shiraz heritage WA Clones.

VINIFICATION

In a concrete fermenter, indigenous co-ferment with some clusters of Viognier and 7% whole bunch carbonic maceration. Aged for 17 months in French and American oak. Bottled unfined & unfiltered

STYLISTIC

Margaret River Shiraz has distinct elegance, structure and intense varietal character. A variety the Tate family has always had a passion for, from our first plantings in Margaret River to today, we have always known Shiraz excels in the region. The parcel that shone the brightest in 2021 is located in the center of the Wilyabrup area, planted of a local heritage clone in 1997 on its own roots.

We hand-picked the fruit that was already bursting with the intense flavours of orange marmalade, plum compote and traditional candied-fruit pudding that echo in the wine today. Raisins made about 10% of the pick and we added a few clusters of Viognier as a field blend to provide further aroma precursors during the co-fermentation. A small portion of the fruit underwent carbonic maceration in a separate tank, retaining and developing the floral, heady notes. Notes of chocolate, white pepper and aniseed are inherent to the fruit but further combined and developed through a three-week extended maceration.

A combination of 90% low-toast French Burgundy oak and 10% American oak, 1/3 new. The oak provided support to the warm spicy palate notes and long round tannins through 17 months of aging allowing the primary fruit flavours to further darken and deepen, resulting in the food-friendly dark cherry, smoky layers observed in the glass today.

To avoid any alteration to the characteristics of the vintage and the micro-terroir, the wine was left unfined and unfiltered for bottling. To further allow development and continue aging in the bottles, the wine was bottled under cork and should be kept laying down. Sediments and crystals may be present and decanting is recommended.

ORIGIN *of* NOW

CABERNET SAUVIGNON 2021

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VINEYARD

Glamorgan Estate, Wilyabrup

HARVEST

14 April 2021. Hand picked and sorted, then field blended to take advantage of their complementarity selections.

BOTTLING

30 November 2022. Bottled without fining or filtration to retain all the characteristics and elegance of the first vintage of our Origin of Now

FRUIT

Micro-selections of own-rooted Shiraz and Cabernet, Clone 338 (50% in the final blend) and Houghton (50% in the final blend).

VINIFICATION

Four days cold soak, indigenous fermentation in two open top fermenters, extended maceration. Aged for 17 months in French and Hungarian oak. Bottled unfiltered & unfiltered.

STYLISTIC

An iconic variety of Margaret River since the inception of commercial winemaking in the region, Cabernet Sauvignon thrives on our local terroirs and gives perfumed, elegant, age-worthy wines that stand proud and resemble no other winemaking style.

The two small parcels selected in 2021 to make this blend are located on a rare Wilyabrup terroir. A small parcel of clone 338 was selected, providing a solid tannin structure and austere, elegant food-friendly varietal characters in the herbal and floral spectrum. The other micro-parcel selected for this blend was a Houghton clonal selection, a distinct Cabernet Sauvignon that built Margaret River's reputation of fruit-forward power and density, bringing blackcurrants, cassis and savoury spices to the wine while retaining the grace of a medium-body.

After a few days of cold soak, the indigenous yeasts were allowed to ferment to reflect the exact terroir's make-up. The complexity of the aromas broadened from delicate floral notes to warm spices and meaty elements while retaining the saline notes particular to Margaret River's Cabernet expression.

Only the free run juice was barreled down into our best French oak, with 1/3 new Tronçais barrels that added support and even more flesh to the firm tannic backbone. A cork closure was chosen to allow long aging with small oxygen ingress, making this wine well suited for long cellaring. Due to the living nature of this wine, sediments and crystals may be present and decanting is recommended.



“You find the Cabernet is very different, so you really see the impact of the maritime climate. The wines being lower acidity, and more riper character. I think Margaret River is pretty unique, and Cabernet for me I really like the perfume, and the structure of the wines, and longevity in the bottle. I don’t have a lot of history with Cabernet here, I only started 99’, but some of the first wines I got from where I was working are still drinking pretty well.”

SENIOR WINEMAKER, JULIAN SCOTT



CHARDONNAY HAND-PICKING 2021





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CELEBRATING THE BOTTLING OF THE 2021 VINTAGE
JULIAN SCOTT, BEAU O'LOUGHLIN, FREDERIQUE PERRIN, FRANKLIN TATE

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