



ROSILY
VINEYARD

Margaret River

2008 Chardonnay

VINTAGE REPORT

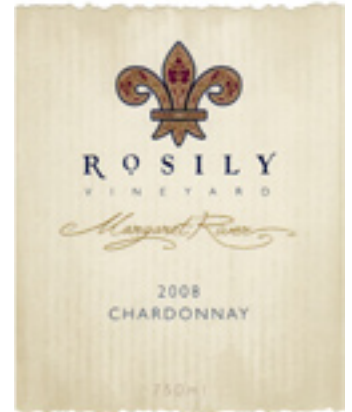
General -

The grape sugar levels were within 0.1 baume of the long term average. Harvest dates were within a week of the expected time frames for all nine varieties (except the Merlot, which was harvested 8 days later than the norm). Total rainfall was within 8mm of the long-term average (although the growing season - budburst to veraison - was 30% wetter than is customary, while the ripening season from veraison to harvest was drier than usual). Temperatures were generally normal, although the two or three extremely hot days that often occur during the ripening period did not eventuate, and as such no sunburnt berries were observed.

Chardonnay -

2008 was a challenging year for the Rosily Chardonnay. Normal dormancy was achieved during winter, and pruning was carried out at the usual time in mid July. However, the first signs of budburst came very early.

The 2008 Chardonnay was grown with a slightly shadier canopy than in most years. This was partly done in response to positive trial results in previous seasons, where rows that were hedged less than their neighbours ripened earlier and received a good amount of dappled sunlight on the bunches. However, the shadier canopy in 2008 was in some part due to the early and uneven budburst.



CLONES

Over the last few years the Chardonnay block has developed into an intricate blend of different clones. The backbone of the chardonnay will always be sourced from the traditional Gingin clone (84% in 2008). When blended with clones from Burgundy however, we believe the creation of a more complex and multi-dimensional wine more likely.

Rosily Vineyard wants to retain classic Margaret River stone fruit and grapefruit flavours. The new clones add an extra layer of interest on the palate including mineral and flinty elements.

TASTING NOTES

Appearance: Clear and bright medium yellow.

Nose: Fresh and clean displaying an array of stone fruits and cashew flavours.

Palate: Intense and well balanced revealing peach and grapefruit notes that lead to a clean mineral finish. Integrated French oak and controlled lees contact adds a further level of depth.

This wine is ready for immediate drinking however it has the structure to gain further complexity over the next 7 years.

TECHNICAL DATA

Amount: 5.96 tonnes

Cropping Level: 1.0 tonne/acre

Harvest Dates: 23rd and 28th of February 2008

Alcohol / Volume: 13.5%

Oak Treatment: 9.5 months maturation in French Oak (60% New)

PRODUCTION HISTORY

2000: 375 cases / 2001: 875 cases / 2002: 800 cases / 2003: 780 cases

2004: 1100 cases / 2005: 600 cases / 2006: 610 cases / 2007: 525 cases / 2008: 440 cases

SHOW HISTORY

Vintage 2007 – Silver Medal 2008 Australian Small Winemakers Show

Vintage 2006 – Silver Medal 2007 Margaret River Wine Show

Vintage 2005 – Silver Medal 2006 Margaret River Wine Show

Vintage 2004 – Silver Medal 2005 Qantas Mt Barker Wine Show