



ROSILY
VINEYARD

Margaret River

2006 Grenache Shiraz

WINE STYLE

The late and cool vintage conditions during 2006 has assisted the Grenache in delivering a flavour profile that is an exciting representation of this variety in its traditional mode.

Rosily Vineyard has produced the small batch of 96 cases of this wine for one main reason. The style is a good introduction for those who prefer a lighter red wine, albeit one that still has good length and focused varietal expression.

VITICULTURE NOTES

The Grenache vines were cane pruned and VSP trellised and received no water or fertiliser.

As is its natural tendency at Rosily Vineyard the Grenache set a ridiculously ambitious crop, and was heavily bunch thinned on two separate occasions.

The vines were machine leaf plucked twice during the growing season, and then hand plucked on the south side only during the second pass of bunch thinning at veraison.

TASTING NOTES

Appearance: Clear and bright medium red with a crimson hue.

Nose: Lifted spice, floral and toffee characters.

Palate: Light to medium bodied with a soft mouth feel and fine grain tannins. Mix of flavours including red berries, earth and spice with subtle French oak intervention.

This wine is suited to early drinking as well as having the capacity to develop 2 - 4 years from the release date.

TECHNICAL DATA

Blend: 76.5% Grenache, 23.5% Shiraz

Cropping Level:

Grenache – 3.47 tonne / acre

Shiraz – 2.41 tonne / acre

Harvest Dates:

Grenache – 14th April 2006

Shiraz – 23rd and 24th of April 2006

Alcohol / Volume: 14.0%

Oak Treatment: 16 months maturation in French Oak (35% New)

PRODUCTION HISTORY

2001: 88 cases / 2002: 118 cases / 2003: 240 cases / 2004: not produced

2005: not produced / 2006: 96 cases

Winemaker - Mike Lemmes

Viticulturalist - Sam Castleden

