



ROSILY
VINEYARD
MARGARET RIVER

2009 Sauvignon Blanc

The 2009 harvest marks the 10th consecutive vintage of the Rosily Vineyard Sauvignon Blanc. Our focused aim for the last decade has been to produce individual wines with intense regional and varietal definition.

TASTING NOTES

Appearance: Pale in appearance with a slight lemon tinge, yet brilliantly bright.

Nose: Spotlessly clean, with intense sub district flavours including lemon grass and herbal fruits.

Palate: Refreshing with zippy acidity. Freshly cut grass and subtle gooseberry fruits abound with hints of tropical fruit characters. Subtle partial French oak treatment adds weight and complexity to the palate.

It is a wine we recommend drinking 12 – 15 months from release date.

TECHNICAL DATA

Alcohol / Volume: 13.0%

Cropping Level: 3.74 tonne / acre

Harvest Dates: 10th, 11th and 12th of March 2009 (by hand)

Oak Treatment: 10% Barrel matured for 2 months in French Oak (100% new)

PRODUCTION HISTORY

Vintage 2000 – 462 cases / Vintage 2001 – 798 cases / Vintage 2002 – 871 cases

Vintage 2003 – 966 cases / Vintage 2004 – 1249 cases / Vintage 2005 – 926 cases

Vintage 2006 – 1285 cases / Vintage 2007 – 970 cases / Vintage 2008 – 1200 cases

Vintage 2009 – 1050 cases

AWARDS

Vintage 2009 – Gold Medal 2009 Royal Adelaide Wine Show, Class 32

VINTAGE REPORT (GENERAL)

From a viticultural point of view, the 2009 vintage was one in which the quality of the white grapes at harvest was exceptional, with ripe, blemish free, well exposed grapes being harvested from healthy and even canopies in each of the Chardonnay, Semillon and the Sauvignon Blanc blocks.

Veraison for the white varieties was approximately four days later than average, while harvest was just two days later than normal, with the slightly shortened ripening period the result of a typically warm and sunny February. A single burst of rain (20mm) that fell late in February was significantly more than the long term Rosily average of 7mm of February rain – but the warm and dry weather immediately following ensured that if anything, this downpour provided a boost rather than a hindrance to the ripening process.

