



ROSILY
VINEYARD
MARGARET RIVER

2009 Semillon (65%) / Sauvignon Blanc (35%)

TASTING NOTES

Appearance: Pale straw, brilliantly bright with a slight lemon tinge.

Nose: Complex aromatics that show both savoury and herbal characteristics. Lightly toasted oak adds complexity and depth.

Palate: A dry wine with distinctive grassy, herbal and subtle citrus fruits enhanced by well integrated and deftly handled oak. A soft, mouth-filling wine with refreshing acidity, that brings life to the finish.

The wine is ready for immediate drinking however has the structure to gain further complexity over the next 5 years.

TECHNICAL DATA

Alcohol / Volume: 13.5%

Cropping Level: Semillon - 2.99 tonne/acre ; Sauvignon Blanc - 3.74 tonne/acre

Harvest Dates: Semillon - 14th and 16th of March 2009 ;
Sauvignon Blanc - 10th, 11th and 12th of March 2009 (By Hand)

Oak Treatment: 40% Barrel matured for 2 months in French Oak (100% new)

Production: 1100 cases

SHOW HISTORY

Vintage 2005 – Gold Medal 2006 Royal Sydney Wine Show (Class 26)

Vintage 2006 – Gold Medal and Trophy at the 2007 Decanter World Wine Awards
(Class -Regional Australia White Blend Under £10)

Vintage 2007 – Gold Medal 2007 Australian Small Winemakers Show

Vintage 2008 – Gold Medal 2008 Royal Hobart Wine Show

VITICULTURAL NOTES

Semillon

Early in the season was quite challenging for the 2009 Semillon. Budburst was fairly uneven, and the shoot growth was weak due to the cool and wet spring conditions. Although the eventual yield per vine was about 23% lower than usual this was less than was feared earlier in the growing season. While cool conditions and looper caterpillars significantly reduced the number of berries per bunch, the final berry size was only 6% lower than average.

The Scott Henry section produced around 35% of the total crop, with a higher yield per vine, smaller berries, higher sugar at harvest and good berry flavour. Bunches in the Scott Henry also received good sun exposure during the growing season. As a result of these positive characteristics for Scott Henry in the Semillon, a further 5 rows have been converted to this Trellis System for vintage 2010.

Sauvignon Blanc

As has been the case for the most of the last decade, the single block of vines was treated as four separate areas, each receiving different viticultural treatments. The principal variable in these treatments was the amount of sun exposure that the bunches received; this was manipulated by the choice of trellising (either Scott Henry or two tier VSP), the amount of shoot thinning, and the amount of leaf plucking and vine hedging. Generally the parcels were grown with slightly more leaf cover over the bunches than usual. There was a single pass with the leaf plucker on New Years Eve that was effective in opening up the canopy to sunlight, but prior to that the canopy was generally full and fairly shaded. None of the portions received a secondary leaf pluck (or an early season hand leaf pluck as has been applied in some years). In addition to the four parcels in the Sauvignon Blanc block, a fifth parcel of 2.9 tonnes was harvested from the grafted section of the Semillon block. The various parcels of fruit were harvested over three separate days, and provided a range of sensory attributes extending from herbaceous in the less ripe, more shaded portions, through to intense passionfruit and tropical fruits in the riper, more sun exposed areas.

The Sauvignon Blanc was affected by the looper caterpillar, with damage to bunches occurring when these pests fed on the developing berries shortly after fruitset. Average bunch weights were down by over 20%, but fortunately the berry damage did not lead to any secondary infections, and as such it was berry quantity that was affected. Despite this, the overall acid levels were higher than ever previously recorded in the Rosily Sauvignon Blanc, while the sugar levels were very close to the long-term average.

