



ROSILY  
VINEYARD

*Margaret River*

Western Australia

## 2010 Semillon (65%) / Sauvignon Blanc (35%)

### Viticultural Notes *Semillon*

The 2010 Semillon was similar to the 2009 in terms of the very clean fruit evident at harvest. There was no bird, weevil or roo damage. Spilt berries and associated bee damage that is often evident in the Semillon was much less widespread than usual. As such, the fruit in the harvest buckets was blemish free. The cropping level of 4.8 tonnes to the acre was 27% higher than average, and was the highest on record for Rosily Semillon. Most of the increase in yield was found in the size of the bunches (which were 21% larger) rather than the berries themselves (only 3% larger than average).

### *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) and the amount of leaf plucking and vine hedging. The Scott Henry portions in particular were more shaded than usual, due to a less strict interpretation of the canopy manipulation techniques.

### Tasting Notes

#### *Appearance:*

Pale straw, brilliantly bright with a slight lemon tinge.

#### *Nose:*

Complex aromatics that show both savoury and tomato leaf notes. 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

#### *Cropping Level:*

Semillon - 4.80 tonne/acre; Sauvignon Blanc - 4.50 tonne/acre

#### *Harvest Dates:*

Semillon - 11th, 12th and 13th of March 2010;

#### *Sauvignon Blanc:*

5th, 6th, 7th and 8th of March 2010 (By Hand)

#### *Oak Treatment:*

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

### Production History

*Vintage 2000 – 385 cases / Vintage 2001 – 1242 cases / Vintage 2002 – 1000 cases  
Vintage 2003 – 1300 cases / Vintage 2004 – 2200 cases / Vintage 2005 – 1300 cases  
Vintage 2006 – 1450 cases / Vintage 2007 – 1150 cases / Vintage 2008 – 1550 cases  
Vintage 2009 – 1100 cases / Vintage 2010 – 1600 cases*

### Show History

*Vintage 2005 – Gold Medal 2006 Royal Sydney Wine Show  
Vintage 2006 – Gold Medal and Trophy at the 2007 Decanter World Wine Awards  
Vintage 2007 – Gold Medal 2007 Australian Small Winemakers Show  
Vintage 2008 – Gold Medal 2008 Royal Hobart Wine Show  
Vintage 2009 – Silver Medal 2009 Royal Perth Wine Show  
Vintage 2010 – Silver Medal 2010 Sheraton Perth WA Wine Awards*

