



2005 Reserve Semillon / Sauvignon Blanc

1ST EVER ROSILY VINEYARD RESERVE WINE

After intense discussions amongst our winemaker, vineyard manager, distributors and owners it was decided on the basis of fruit quality and the potential of this wine to produce a small batch of Reserve Semillon / Sauvignon Blanc.

WINE STYLE

The style of the reserve is vastly and deliberately different to that of our traditional Semillon / Sauvignon Blanc.

The objective with this blend was to layer the varietal characters that Semillon and Sauvignon Blanc produce with the richness and complexity derived from French oak maturation.

Huon Hooke in the Sydney Morning Herald (2007) summed it up best when he reviewed the Rosily Reserve SSB (as well as some other wines) declaring,

“A growing number of producers now market two examples, one essentially unoaked and one with evident oak character. The former are the bread and butter of the region; the later are aimed more at wine buffs and hold dry white Bordeaux (or Graves) as their model. Some go overboard with the oak; the best are well balanced, lovely to drink and go with richer foods such as roast chicken.”

WINEMAKERS NOTES

Dry and full bodied this SSB is designed to age slowly over the medium term. The palate is powerful with a rich, luscious texture.

Carefully selected new French oak providing structure and length.

TECHNICAL DATA

Alcohol / Volume: 13.8%

Cropping Level:

Semillon – 3.57 tonne / acre

Sauvignon Black – 4.04 tonne / acre

Harvest Dates:

Semillon – 9th, 11th and 12th March 2005

Sauvignon Blanc – 4th, 7th and 8th March 2005

Oak Treatment: 10 months in French Oak (35% New)

PRODUCTION LEVEL

2005: 195 cases

