

2016 Chardonnay

The Domaine Rosily Vineyard is situated on Yelverton Road in the Willyabrup sub region of Margaret River. The total vineyard size is 12.27 hectares. Chardonnay represents 22% of total plantings. Only fruit from this vineyard is used in the production of our wines. The wines are all made at the winery constructed on the property in the year 2000.

The Soil / Site Rosily vineyard is planted on a gentle hill sloping down to a tributary of the Willyabrup brook, which flows in the winter months. The soil types on the property vary from deep gravelly loams, to coarse gravels, to lighter sandy soils over a clay base.

This soil diversity (in conjunction with Margaret River's climate and our north facing aspect) gives Rosily Vineyard the ability to produce vastly different styles of wine, all from within the 80 acre site.

The most elevated portion of the block has some gravel. This was specifically identified as being ideally suited for the chardonnay vines in the initial stages of planting.

Tasting Notes
Appearance: Clear and bright straw green.
Nose: Fresh and clean with a straw-like bouquet that builds into an array of white peach, jasmine and hints of nougat.

Palate: Layered and luxurious revealing grapefruit, lightly toasted cashews and subtle spice notes that lead to a clean mineral finish. Integrated and refined French oak selection with controlled lees contact adds a further level of depth.

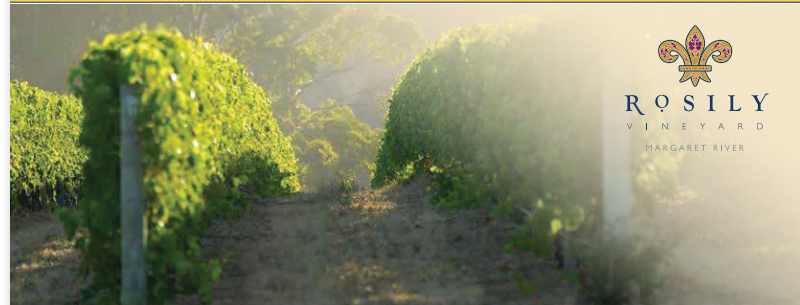
This wine is ready for immediate drinking however it has the structure and composition to gain further complexity over the next 7 years.

Chardonnay Clones / Yields The Chardonnay block is an intricate blend of different clones. The backbone of the chardonnay has traditionally been sourced from the Gingin clone. Yields from this clone were down 20% from the long-term average in 2016. This therefore increased the Burgundy clones that are well established in the block to 49% of the final blend.

The reason such painstaking work with individual clonal selection has been undertaken in the vineyard is to create a more complex and multi-dimensional wine.

Rosily Vineyard wants to retain classic Margaret River stone fruit and grapefruit flavours. The additional clones provide an extra layer of interest on the palate including mineral and flinty elements.

The Barrels The oak used in the chardonnay is derived from Burgundian coopers including Meyrieux, Damy, Billon, Sirgue, Marsannay and Nadalie. These barrels are all fine grained and medium toasted and were originally harvested from the forests Allier, Nevers and Vosges.



Technical Notes
Vine Age: 22 years at harvest time.
Cropping Amount: 10.70 tonnes (18% down on 2015)
Cropping Level: 1.64 tonne / acre
Harvest Dates: 19th, 23rd February, and 2nd of March 2016 (By Hand)
Oak Treatment: 9 months in French Oak (50% new)
Malolactic fermentation: 12%
Closure: Screw cap

Production History Average Production (over 17 years) – 730 cases, 2016 Production – 600 cases

Winemaker Mick Scott

Viticulturalist Sam Castleden

Show History
 2015 Chardonnay – Silver Medal 2016 Decanter World Wine Awards, Silver Medal 2016 Boutique Wine Show
 2014 Chardonnay – Gold Medal 2015 Boutique Wine Show
 2012 Chardonnay – Silver Medal 2013 Winewise Small Vignerons Show
 2011 Chardonnay – Silver Medal 2012 International Wine Challenge, Silver Medal 2012 Australian Small Winemakers Show
 2010 Chardonnay – Gold Medal 2012 International Wine Challenge, Silver Medal 2011 Perth Royal Wine Show
 2009 Chardonnay – Gold Medal 2010 Cowra Wine Show, Silver Medal 2010 Royal Hobart Wine Show
 2008 Chardonnay – Silver Medal 2009 Australian Small Winemakers Show
 2007 Chardonnay – Silver Medal 2008 Australian Small Winemakers Show
 2006 Chardonnay – Silver Medal 2007 Margaret River Wine Show
 2005 Chardonnay – Silver Medal 2006 Rutherglen Wine Show, Silver Medal 2006 Margaret River Wine Show
 2004 Chardonnay – Silver Medal 2005 Qantas Mount Barker Show

