



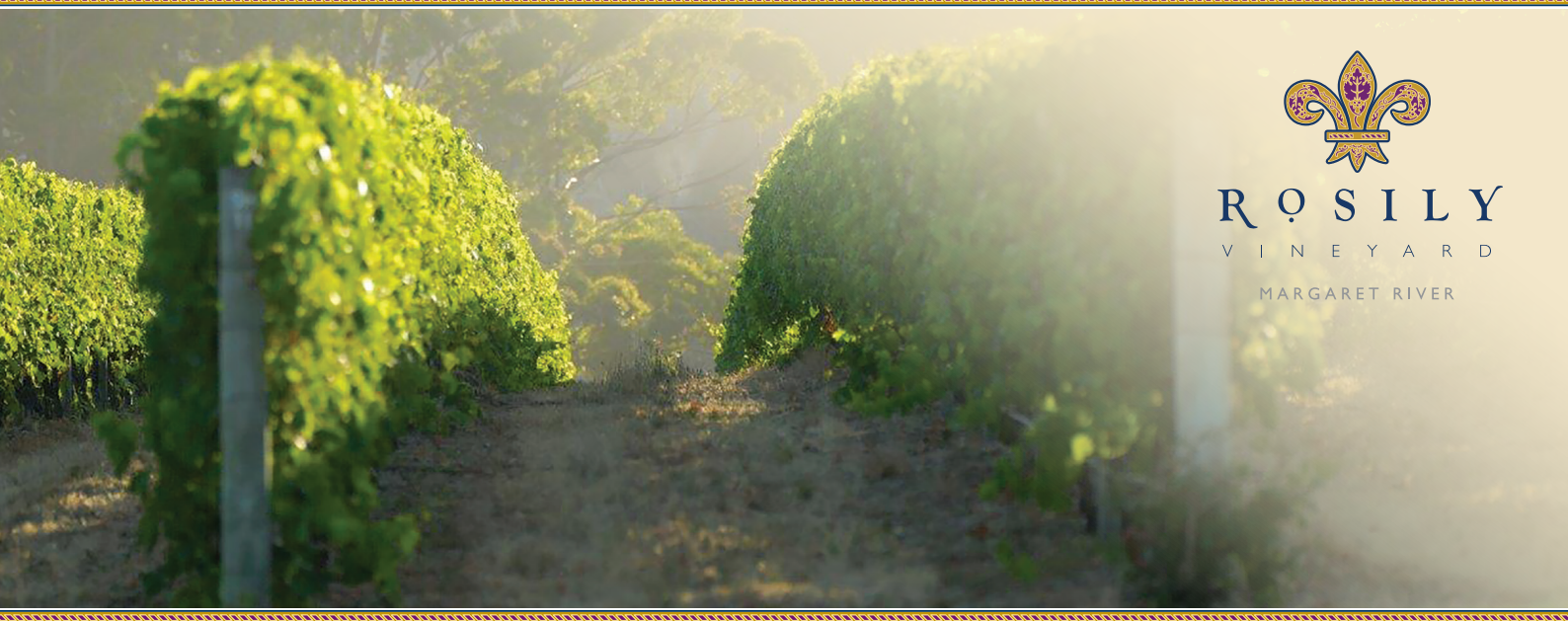
ROSILY
VINEYARD
MARGARET RIVER

2017 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. The 2017 Chardonnay harvest represents 21% of our total yield . 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	<p>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.</p> <p>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.</p> <p>The most elevated portion of the block has some leaner gravel soils. This was specifically identified as being ideally suited for the chardonnay vines in the initial stages of planting.</p>						
Tasting Notes	<table border="0"> <tr> <td data-bbox="367 1232 574 1276"><i>Appearance:</i></td> <td data-bbox="574 1232 1497 1276">Clear and bright straw green.</td> </tr> <tr> <td data-bbox="367 1276 574 1344"><i>Nose:</i></td> <td data-bbox="574 1276 1497 1344">Fresh and clean with a straw-like bouquet that builds into an array of white peach, jasmine and hints of nougat.</td> </tr> <tr> <td data-bbox="367 1344 574 1545"><i>Palate:</i></td> <td data-bbox="574 1344 1497 1545"> <p>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.</p> <p>This wine is ready for immediate drinking however it has the structure and composition to gain further complexity over the next 8 years.</p> </td> </tr> </table>	<i>Appearance:</i>	Clear and bright straw green.	<i>Nose:</i>	Fresh and clean with a straw-like bouquet that builds into an array of white peach, jasmine and hints of nougat.	<i>Palate:</i>	<p>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.</p> <p>This wine is ready for immediate drinking however it has the structure and composition to gain further complexity over the next 8 years.</p>
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Winemaking	<p>10% unsettled free run juice drained straight to barrel.</p> <p>90% free run and very lightly pressed juiced settled in tank for 4 days then fermented in barrels.</p> <p>All ferments started wild with 50% allowed to finish wild and the other 50% finished with cultured yeast.</p> <p>Monthly less stirring.</p>						
Chardonnay Clones / Yields	<p>The Chardonnay block is an intricate blend of different 7 different clones. The backbone of the chardonnay has traditionally been sourced from the Gingin clone. Yields from this clone represent 61% of the 2017 final blend. Burgundy clones assist in creating a more complex and multi-dimensional wine.</p> <p>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.</p>						
The Barrels	The oak used in the chardonnay is derived from Burgundian coopers including Sirugue, Damy, Billon, Val de Loire. These barrels are all fine grained and medium toasted and were originally harvested from the forests Allier, Nevers and Vosges.						



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Production History Average Production (over 18 years) – 745 cases, 2016 Production – 1000 cases

Other Technical Data	<i>Vine Age:</i>	23 years at harvest time.
	<i>Cropping Amount:</i>	18.87 tonnes
	<i>Cropping Level:</i>	2.89 tonne / acre
	<i>Harvest Dates:</i>	7th, 13th, 17th and 20th of March 2017 (By Hand)
	<i>Oak Treatment:</i>	9.5 months in French Oak (50% new, 50% 1 year old)
	<i>Malolactic fermentation:</i>	12%
	<i>Closure:</i>	Screw cap

Winemaker Mick Scott

Viticulturalist Sam Castleden

Show History

- 2016 Chardonnay - Silver Medal 2017 International Wine Challenge
- 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 Vigneron 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

