

# 2020 Chardonnay

## Certified Organic | Sub region – Wilyabrup



The Domaine	Rosily Vineyard is situated on Yelverton Road in the Wilyabrup sub region of Margaret River. The total vineyard size is 12.28 hectares. It is north facing and has east / west row orientation. Only fruit from this property 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 Wilyabrup 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 leaner gravel soils. This was specifically identified as being ideally suited for the chardonnay vines in the initial stages of planting.
Tasting Notes	<p><i>Appearance:</i> Clear and bright straw green.</p> <p><i>Nose:</i> Fresh and clean hay notes that build into an array of white peach, jasmine and hints of nougat.</p> <p><i>Palate:</i> Layered with 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 8 years.</p>
Winemaking	10% unsettled free run juice drained straight to barrel. 90% free run and very lightly pressed juiced settled in tank for 4 days then fermented in barrels. All ferments started wild with 50% allowed to finish wild and the other 50% finished with cultured yeast. Each clonal component is carefully matched to the ideal selection of French oak, with different parcels then receiving different amounts of malolactic fermentation, contact with solids and lees stirring monthly.
Chardonnay Clones / Yields	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. Vines from this clone represent 45% of the total. Burgundy clones (55% of total in 2020) assist in creating a more complex and multi-dimensional wine.
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.
Other Technical Data	<p><i>Vine Age:</i> 26 years at harvest time</p> <p><i>Cropping Amount:</i> 12.3 tonnes</p> <p><i>Cropping Level:</i> 1.73 tonne / acre</p> <p><i>Harvest Dates:</i> 6h and 12st of February 2020 (By Hand)</p> <p><i>Oak Treatment:</i> 9 months in French Oak (50% new, 50% 1 year old)</p> <p><i>Malolactic fermentation:</i> 12%</p> <p><i>Closure:</i> Screw cap</p>
Winemaker	Peter Stanlake
Viticulturalist	Sam Castleden
Certified Organic Timeline	<p>2012 and 2013 – Vineyard organic trials conducted</p> <p>2014, 2015, 2016 – Vineyard conversion to organic</p> <p>2017 – Vineyard certified organic</p> <p>2018 – Vintage 2018 was the 1st wine bottled with certified fruit</p> <p>2019 – Certified wines released from 2018 and 2019 vintages</p>
Production History	Average Production (over 21 years) – 725 cases, 2020 Production – 573 cases

