

2018 Reserve Chardonnay

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 12.27 hectares. Chardonnay represents 23% 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.						
Our History	Rosily Vineyard is named after Vice-Admiral Count François-Étienne de Rosily-Mesros (1748-1832), a French Navigator and Cartographer, who was intimately involved in the ongoing French explorations of Western Australia during the late 18th and early 19th centuries.						
Certified Organic Timeline	2012 and 2013 – Vineyard organic trials conducted 2014, 2015, 2016 – Vineyard conversion to organic 2017 – Vineyard certified organic 2018 – Vintage 2018 was the 1st wine bottled with certified fruit						
Winemaking	High solids fermentation Pure free run juice placed straight to barrel prior to pressing. No juice settling. No fining agents used. Wild fermentation in barrel. 2/3 New burgundian coopered oak, 1/3 one year old burgundian coopered oak. Daily lees stirring for one week then monthly.						
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Chardonnay Clones	The fruit that has been provided for this Reserve wine is situated in the leaner, gravelly soils at the highest elevation point on our site and is exclusively Gingin clone stock. After 20 vintages we are starting to get a better understanding as to where fruit with powerful varietal dimension and weight that can handle further oak treatment are specifically situated in the 1994 plantings of chardonnay.						
The Barrels	The oak used in the chardonnay is derived from Burgundian coopers Damy, Sirugue and Val de Loire. These barrels (3 in total) are all fine grained and medium toasted and were originally harvested from the forests Allier and Vosges.						
Technical Data	<i>Vine Age:</i> 24 years at harvest time <i>Cropping Amount:</i> 11.04 tonnes <i>Cropping Level:</i> 1.55 tonne / acre <i>Harvest Dates:</i> 20th and 21st of February and 6th of March 2018 (By Hand) <i>Oak Treatment:</i> 9 1/2 months in French Oak (67% new) <i>Closure:</i> Screw cap						
Production	530 Bottles						
Winemaker	Mick Scott						
Viticulturalist	Sam Castleden						
Wine Show History	2016 Vintage – Gold medal – 2017 Australian Small Winemakers Show						

