



**ROSILY**  
VINEYARD  
MARGARET RIVER

## 2016 Reserve Chardonnay (1st Release)

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.	
Winemaking	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.	
Tasting Notes	<p><i>Appearance:</i> Dense hay bale green.</p> <p><i>Nose:</i> Subtle Islay whiskey peat and hay she characters envelop macadamias, white nectarine and loquats.</p> <p><i>Palate:</i> Luscious acid driven palate reveals cinnamon, coconut, fresh baked bread and a hint of chinese gooseberries. Silky, full and long with the slightest grip of oak.</p>	
Chardonnay Clones	<p>The Chardonnay block is an intricate blend of different clones. The majority of the chardonnay planted is derived from the Gingin clone, however material from Burgundy has been filtered into the lower portions of the block.</p> <p>The fruit that has been provided for this Reserve wine however is situated in the leaner, gravelly soils at the highest elevation point on our site and is exclusively Gingin clone stock.</p> <p>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.</p>	
The barrels	The oak used in the chardonnay is derived from Burgundian coopers Damy and Sirugue. These barrels are all fine grained and medium toasted and were originally harvested from the forests Allier and Vosges.	
Technical Data	<p><i>Vine Age:</i> 22 years at harvest time</p> <p><i>Cropping Amount:</i> 10.70 tonnes (18% down on 2015)</p> <p><i>Cropping Level:</i> 1.64 tonne / acre</p> <p><i>Harvest Dates:</i> 19th, 23rd February, and 2nd of March 2016 (by hand)</p> <p><i>Oak Treatment:</i> 9 ½ months in French Oak (67% new)</p> <p><i>Malolactic fermentation:</i> 33%</p> <p><i>Closure:</i> Screw cap</p>	
Production	336 Bottles	
Winemaker	Mick Scott	
Viticulturalist	Sam Castleden	