



ROSILY
VINEYARD
MARGARET RIVER

2017 Other Side Of The Moon (Grenache/Shiraz)

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. 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.

Salute This wine is a celebration of two of Margaret River's famous pursuits - grape growing and surfing. The Other Side Of The Moon is a beautiful surfing break situated near Cape Naturaliste not far from the valued vineyards of the region.

The Brand Given that Grenache isn't traditionally grown in Margaret River we have decided to bottle this wine under the Other Side Of The Moon brand.

Importantly the wine has been made in the Rosily Vineyard house style, concentrating on elegance and pure fruit expression. It also maintains the focus of the winery to ensure all of our wines are crafted from our single vineyard site. The Rosily team has been working with Grenache for 20 years as each year a small portion is blended with our Shiraz.

Tasting Notes

Appearance: Clear and bright medium red with a crimson hue.

Nose: Lifted spice and floral fruit characters.

Palate: Light to medium bodied with a soft mouth feel and fine grain tannins. Mix of flavours including cherry, earth and toffee with subtle French oak intervention. Our intention is that the wine be enjoyed within two to three years of the release date.

Technical Data

Blend: 72 % Grenache, 28 % Shiraz

Cropping levels: Grenache 3.87 tonne / acre
Shiraz 4.10 tonne / acre

Harvest Dates: Grenache – 13th April 2017
Shiraz – 13th and 20th April 2017 (100% by hand)

Sorting: Bird pecked, botrytis and under ripe bunches removed at crusher by hand.

Fermentation: Shiraz and Grenache co-fermented, fruit crushed and destemmed.
Open fermenters used with hand plunging.

Yeast: Cultured yeast added after onset of wild ferment, 2-3 days cold soak.

Total time on skins: 8 days. Pressed directly into barrel.

Oak Treatment/Origin: 15 Months maturation in 30% French Oak (medium toast – Vosge and Allier)

Alcohol/Volume: 14.0%

Production History *Average Production (over 9 years) – 264 cases,
2017 Production – 270 cases*

Winemaker Mick Scott

Viticulturalist Sam Castleden

