

2018 Other Side of the Moon (Grenache/Shiraz)

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. 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.
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 Wine	After 8 years of focused commitment organic certification was received in 2019 for our 2018 vintage Other Side Of The Moon Grenache.
Certified Organic Timeline	2012 and 2013 – Vineyard organic trials conducted. 2014, 2015, 2016 – Vineyard conversion to organic. 2017 – Vineyard certified organic. 2018 / 2019 – Vintage 2018 and 2019 – Certified wines released.
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	<p><i>Appearance:</i> Clear and bright medium red with a crimson hue.</p> <p><i>Nose:</i> Lifted spice and floral fruit characters.</p> <p><i>Palate:</i> Light to medium bodied with a soft mouth feel and fine grain tannins. Mix of flavours including raspberry, cherry, spice and toffee notes with subtle French oak intervention. Our intention is that the wine be enjoyed within three to five years of the release date.</p>
Technical Notes	<p><i>Blend:</i> 77% Grenache, 23% Shiraz.</p> <p><i>Cropping levels:</i> Grenache 6.67 tonne / acre, Shiraz 4.29 tonne / acre.</p> <p><i>Harvest dates:</i> Grenache – 5h April 2018, Shiraz – 15th and 20th March, 4th of April 2018 (100% by hand).</p> <p><i>Sorting:</i> Bird pecked, botrytis and under ripe bunches removed at crusher by hand.</p> <p>Winemaking</p> <p><i>Fermentation:</i> Shiraz and Grenache co-fermented, Fruit crushed and destemmed 22% of the Shiraz portion went through carbon maceration before the full bunches were crushed by foot. Open fermenters used with hand plunging.</p> <p><i>Yeast:</i> Cultured yeast added after onset of wild ferment, 2-3 days cold soak.</p> <p><i>Total time on skins:</i> 8 days. Pressed directly into barrel.</p> <p><i>Oak Treatment / Origin:</i> 15 Months maturation in 30% French Oak (medium toast – Vosge and Allier).</p> <p><i>Alcohol / Volume:</i> 14.0%.</p>
Production	<i>Average Production (over 10 years) – 270 cases, 2018 Production – 320 cases</i>
Winemaker	Mick Scott
Viticulturalist	Sam Castleden

