

2019 Other Side Of The Moon – Grenache / Shiraz



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.

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.

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 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.

Technical Notes / Winemaking

Blend: 80% Grenache, 20% Shiraz
Cropping levels: Grenache 5.28 tonne / acre, Shiraz 3.42 tonne / acre
Harvest dates: Grenache – 18th April 2019, Shiraz – 3rd and 12th of April 2019 (100% by hand)
 Grenache cold soaked prior to wild ferment with cultured yeast added mid ferment. 8 days on skins post ferment, then pressed directly into French oak barrels. Shiraz blended back (20%) to provide the desired balance and palate weight.
 Open fermenters used with hand plunging.
Yeast: Cultured yeast added after onset of wild ferment, 2-3 days cold soak
Oak Treatment / Origin: 18 Months maturation in 30% French Oak (medium toast – Vosge and Allier)
Alcohol / Volume: 14.0%

Production

Average Production (over 11 years) – 246 cases, 2019 Production – 109 cases

Winemaker

Peter Stanlake

Viticulturalist

Sam Castleden

