

# 2022 Semillon Sauvignon Blanc

Preservative Free

Sub region – Wilyabrup



ROSILY  
VINEYARD  
MARGARET RIVER

## The Domaine

Established 1994. Single Vineyard. Certified Organic. Family Owned

Rosily Vineyard is situated on Yelverton Road in one of the premier sub districts in Margaret River - Wilyabrup. The total vineyard size is 12.28 hectares. Only fruit from our 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.

## Preservative Free Notes

The 2022 vintage is beautifully fresh with citrus and cut grass aromas from the Semillon and tropical and herbal notes from the Sauvignon Blanc. There is also a subtle butteriness from the malolactic fermentation. The palate is crisp and dry and as a result of the fanatical avoidance of air during the winemaking.

First produced in 2017, the overwhelming popularity of this wine ensured that follow up sulphite free ssb wines have been produced every year since.

Our winemaker Peter Stanlake is well aware that making a sulphite free wine is like walking a tightrope. Any little mistake where the wine becomes exposed to air could instantly ruin this kind of wine.

Sulphur dioxide has been used for hundreds of years as a preservative in the wine making process, and works by reducing the amount of oxygen in the wine. This in turn prevents oxidation and ensures delicate aroma compounds remain intact. However, the preservative properties come with a catch, as sulphur dioxide is also a common allergen.

Our practise for over 20 years has been to get our precious fruit into the winery and crusher within minutes of being picked. This reduces the amount of time that the juice can become oxidised, and makes it possible to produce a top-quality wine without the addition of sulphur.

## Organics

The reasons that grape growers decide to “go organic” are many and varied, but for Rosily Vineyard the decision was made as a result of our commitment to make wines that truly reflect the unique patch of land upon which they are grown, and to look after that land, and the people who work upon it.

Having the recognised auditors at Australian Certified Organic go through every step of the growing process each year, from pruning through to harvest, to certify that each step and every input adheres to organic principles, gives us complete integrity and prevents any shortcuts or exceptions being taken.

## 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  
2019 – Certified wines released from 2018 and 2019 vintages.



*Winemaker* Peter Stanlake  
*Property Manager* Sam Castelden  
*Viticulturist* Jarod Bawden

