

# 2020 Sauvignon Blanc

## Sub region – Wilyabrup



### The Domaine

Rosily Vineyard was established on Yelverton Road in the Wilyabrup sub region of Margaret River in 1994. The total vineyard size is 12.27 hectares. The Sauvignon Blanc Block represents 17% of total plantings. 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 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 – Organic certification was received in May 2019  
 2019 – Certified wines released

### Vintage 2020 Overview

The 2020 vintage in the Margaret River region was harvested earlier than usual; following what was the warmest December on record. The harvest was also characterised by its low overall yields, and excellent quality with minimal bird damage and low disease pressure.

The rapid spread of Covid-19 around the world occurred right in the middle of vintage 2020, making it one of the most unusual harvests to date. By middle of March harvest had wrapped up, and the region raised a collective sigh of relief to have been able to complete the 2020 vintage undisrupted; without significant rain, lockdowns or the impact of bushfires and losses that sadly, some regions in other parts of Australia have had to endure.

The region enjoyed an early start to the season, with warmer than average spring temperatures evolving into the perfect summer growing conditions. Low disease pressure, timely flowering of native Marri trees to keep the birds at bay and little to no rain meant that harvest dates could be selected based entirely on flavour profiles and sugar / acid fruit analysis.

### Tasting Notes

**Appearance:** Pale with a slight green hue, yet brilliantly bright.  
**Nose:** Lifted sub regional flavours including lemon grass, lime zest and tropical tangy notes.  
**Palate:** Refreshing with crisp, mineral acidity. Restrained herb and gooseberry fruits partner citrus notes. Subtle partial French oak treatment adds weight and complexity to the palate. It is a wine we recommend drinking 12 – 15 months from release date.

### Technical Data

**Vine Age:** 26 years at harvest time  
**Cropping Level:** 1.89 tonne / acre (46% down on long term average)  
**Harvest Dates:** 19th and 20th of February 2020 (By hand)  
**Ripeness:** 12.14 Baume  
**Oak Treatment:** 6% Barrel matured for 6 weeks in French Oak (100% new)  
**Alcohol/Volume:** 12.5%

### Show History

Vintage 2019 – Gold medal 2019 National Single Vineyard Wine Show, Gold medal 2019 Royal Melbourne Wine Show, Nominated for trophy for best Sauvignon Blanc at 2019 Royal Melbourne Wine Show, Nominated for trophy for best organic wine at 2019 Royal Melbourne Wine Show  
 Vintage 2018 – Silver medal 2018 Boutique Winemakers Award, Silver medal 2018 Winewise Small Vignerons  
 Vintage 2017 – Silver medal 2017 Single Vineyard Wine Show, Silver medal 2017 Royal Adelaide Wine Show  
 Vintage 2017, 2017 Royal Perth Wine Show  
 Vintage 2016 – Trophy and Gold Medal 2016 Wine Show of Western Australia.  
 Vintage 2014 – Silver Medal 2014 Royal Perth Show  
 Vintage 2009 – Gold Medal 2009 Margaret River Wine Show Vintage 2009 – Gold Medal 2009 Royal Adelaide Wine Show Vintage 2008 – Silver Medal 2009 Winewise Small Vigneron Show  
 Vintage 2008 – Silver Medal 2008 Qantas Wine Show Vintage 2007 – Silver Medal 2007 Margaret River Show

