

# 2021 Sauvignon Blanc

## 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. 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.

### Our History

Rosily Vineyard is named after Vice-Admiral Count François-Étienne de Rosily-Mesros (1748-1832), a French Navigator, who was intimately involved in the ongoing French explorations of Western Australia during the late 18th and early 19th centuries.

Rosily was the cartographer on the Gros Ventre (aka big belly), which took possession of the land that became WA, for France on the 30th March 1772.

He was an ensign on this voyage and accurately chartered Shark Bay and Dirk Hartog Island in the name of King Louis XV.

This annexation, discovered in January 1998 was made possible with the use of Vice-Admiral Rosily- Mesros accurate maps.

The original charts, 226 years after the initial landing showed the precise location where a bottle was buried with charts, a French coin and seal.

### 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.

### Vintage Summary

Vintage 2021 at Rosily was late to start (2nd March) and very late to finish (1st April).

The rainfall experienced during the ripening period resulted in the longest hang time (the time between the veraison and harvest) on record at Rosily – 54 days vs the average of 49 days.

The total harvest of 57.27 tonnes was 1.5 tonnes more than last year, but about 30% lower than the long-term average of almost 82 tonnes.

Our organic focus has ensured our vines are in balance and more resilient in what has been an unusual growing and picking season. We were delighted to be able to harvest clean and disease free fruit.

Between the wet and cool spring (which can limited flower development and increased fungal disease risk), the three separate heavy rain events during harvest, and the covid induced difficulties in finding harvest staff, it was certainly a vintage that tested our technical knowledge, patience and resolve

### 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

*Amount:* 9.68 tonnes

*Cropping level:* 1.89 tonne / acre

*Berry size:* 1.45g

*Picking dates:* 2nd of March 2021

*Ripeness:* 11.70 Baume

*pH:* 3.31

*T/A:* 9.6

