



ROSILY
VINEYARD

MARGARET RIVER

2016 Shiraz

The Domaine

Rosily Vineyard is situated on Yelverton Road in the Willyabrup 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.

The Soil / Site

Rosily vineyard is planted on a gentle hill sloping down to a tributary of the Willyabrup brook, which flows in the winter months. The soil types on the property vary from deep gravelly loams, to coarse gravels, to lighter sandy soils over a clay base.

This soil diversity (in conjunction with Margaret River's climate and our north facing aspect) gives Rosily Vineyard the ability to produce vastly different styles of wine, all from within the 80 acre site.

The middle / lower portion of the block, is the site where gravel loam soils merge with some darker clay based earth. This was specifically identified as being ideally suited for the shiraz vines in the initial stages of planting.

Tasting Notes

Appearance: Clear, bright, deep red / purple with a crimson hue.

Nose: Lifted red fruits and cinnamon tones with a floral lift.

Palate: Medium to full bodied with a soft velvety mouth feel. Focused and bright dark berry fruits flow amongst subtle fruitcake, cloves and spice. Fine grained, medium toasted, new French oak assists in providing extra complexity and dimension to the finish.

This wine has the capacity to continue to develop 6-8 years from the release date (01/04/18).

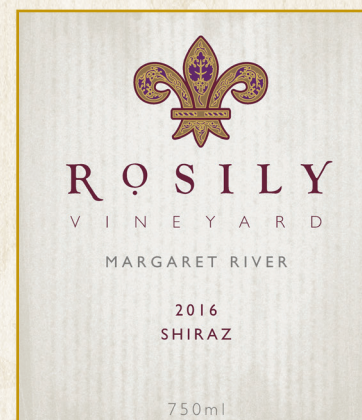
Other Data

Vine Age: 20 years at harvest time.

Total shiraz vines: 2399

Cropping levels: 1.90 tonne / acre.

Harvest dates: 17th and 22nd March 2016 (by hand).



Other Data (Cont).

<i>Sorting method:</i>	By hand with unused bunches removed at the crusher. Grapes were crushed and destemmed, with some juice bled off on day 1.
<i>Fermentation:</i>	Tank with big lid left open during rapid stages of fermentation then closed at end of ferment for extended skin contact. Hand plunged.
<i>Time on skins:</i>	19 days.
<i>Yeast:</i>	Cultured yeast added a day after crushing.
<i>Oak Treatment:</i>	16 months maturation in French Oak (30% New).

Production History

*Average Production (over 16 years) – 707 cases,
2016 Production – 325 cases*

Winemaker

Mick Scott

Viticulturalist

Sam Castleden

Show History

*2014 Vintage – Trophy 2017 Australia National Single Vineyard Show (Cowra) – Best Shiraz
2014 Vintage – Gold Medal 2017 Australia National Single Vineyard Show (Cowra)
2014 Vintage – Silver medal – 2016 Australia National Single Vineyard Show (Cowra)
2010 Vintage – Gold Medal 2012 Boutique Winemakers Show
2005 Vintage – Gold Medal 2008 Qantas Wine Show
2005 Vintage – Silver Medal 2009 Winewise Small Vigneron Awards
2001 Vintage – Silver Medal 2003 Perth Royal Wine Show
2001 Vintage – Silver Medal 2003 Margaret River Wine Show*