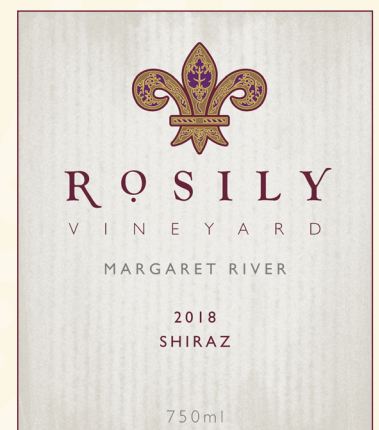


2018 Shiraz

Sub Region Willyabrup



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.						
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 Wine	After 8 years of focused commitment organic certification was received in 2019 for our 2018 vintage Shiraz.						
Certified Organic Timeline	2012 and 2013 – Vineyard organic trials conducted 2014, 2015, 2016 – Vineyard conversion to organic 2017 – Vineyard certified organic 2018 / 2019 – Vintage 2018 and 2019– Certified wines released						
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	<table> <tr> <td><i>Appearance:</i></td> <td>Clear, bright, deep red / purple with a crimson hue.</td> </tr> <tr> <td><i>Nose:</i></td> <td>Lifted red fruits and cinnamon tones with a floral lift.</td> </tr> <tr> <td><i>Palate:</i></td> <td>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 (01/10/19).</td> </tr> </table>	<i>Appearance:</i>	Clear, bright, deep red / purple with a crimson hue.	<i>Nose:</i>	Lifted red fruits and cinnamon tones with a floral lift.	<i>Palate:</i>	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 (01/10/19).
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Other Data	<p><i>Vine Age:</i> 22 years at harvest time. <i>Total shiraz vines:</i> 2399. <i>Cropping levels:</i> 15 tonnes. <i>Harvest dates:</i> Shiraz – 15th and 20th March and 4th April 2018 (100% by hand). <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> Certified Organic Cultured yeast added a day after crushing. <i>Oak Treatment:</i> 16 Months maturation in French Oak (30% New). <i>Vegan friendly :</i> Yes.</p>						
Production	<p><i>Average Production (over 18 years) – 709 dozen</i> <i>2018 Production – 825 dozen</i></p>						
Winemaker	<i>Mick Scott</i>						
Viticulturalist	<i>Sam Castleden</i>						



2018 Shiraz

Sub Region Wilyabrup



ROSILY
VINEYARD

MARGARET RIVER

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 Vignerons Awards
2001 Vintage – Silver Medal 2003 Perth Royal Wine Show
2001 Vintage – Silver Medal 2003 Margaret River Wine Show