2019 Shiraz Sub Region – Wilyabrup



The Domaine Rosily Vineyard is situated on Yelverton Road in the Willyabrup sub region of Margaret River.

The total vineyard size is 12.28 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.

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 and used French oak assists in providing extra complexity and dimension to

the finish. Our belief is this wine will benefit from cellaring for 8 years +

Other Data / Winemaking Notes

Vine Age: 24 years at harvest time.

Total shiraz vines: 2399.

Cropping levels: 11.48 tonnes.

Harvest dates: Shiraz – 3rd and 12th April 2019.

Hand picked at optimal ripeness to balance natural acidity, colour development and tannin structure.

The grapes were crushed and destemmed and allowed to cold soak overnight.

Organic yeast was added. Hand plunging was implemented often during the early rapid stage of

ferment then utilized to gently wet the cap later.

The wine was pressed off skins at dryness. It was left to settle rough lees for 2 days then put to barrels.

The wine was matured in a mix of new (40%) and used French oak for 14 months

Release date: 01/02/21

Production Average Production (over 19 years) – 709 dozen | 2019 Production – 710 dozen

Winemaker Peter Stanlake

Viticulturalist Sam Castleden

Show History 2018 Vintage – Silver Medal – 2019 WA Boutique Wine Show

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