

2022 Shiraz

Certified Organic | Sub Region – Willyabrup



The Domaine

Established 1994. Single Vineyard. Certified Organic. Family Owned

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.

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 red berry fruits flow amongst subtle fruitcake and spice notes. 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 +

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.

Other Data / Winemaking Notes

Vine Age: 27 years at harvest time.

23rd consecutive year produced.

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 and used French oak for 11 months.

Release date - 01/04/24

Winemaker Viticulturalist

Mike Lemmes

Sam Castleden

