

# 2022 Chardonnay

## Certified Organic | 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. 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 and bright straw green.

Nose – Fresh and clean hay notes that build into an array of yellow peach, jasmine and hints of nougat.

Palate – Layered with stone fruit, lightly toasted cashews and subtle caramel notes that lead to a clean mineral finish. Integrated and refined French oak selection with controlled lees contact adds a further level of depth.

This wine is ready for immediate drinking however it has the structure and composition to gain further complexity over the next 8 years.

### Chardonnay Clones / Yields

The Chardonnay block is an intricate blend of different 7 different clones. The backbone of the chardonnay has traditionally been sourced from the Gingin clone. Burgundy clones assist in creating a more complex and multi-dimensional wine.

### Winemaking

10% unsettled free run juice drained straight to barrel.

90% free run and very lightly pressed juiced settled in tank for 4 days then fermented in barrels. All ferments started wild with 50% allowed to finish wild and the other 50% finished with cultured yeast.

Each clonal component is carefully matched to the ideal selection of French oak, with different parcels then receiving different amounts of malolactic fermentation, contact with solids and lees stirring monthly.

### The Barrels

The oak used in the chardonnay is derived from Burgundian coopers including Sirugue, Damy, Billon, Val de Loire. These barrels are all fine grained and medium toasted and were originally harvested from the forests Allier, Nevers and Vosges.

### Winemaker

Peter Stanlake

### Viticulturalists

Sam Castleden / Jarod Bawden

