

# 2021 Reserve Chardonnay

## Sub region – Wilyabrup



### The Domaine

Established 1994. Single Vineyard. Certified Organic. Family Owned

Rosily Vineyard is situated on Yelverton Road in the Wilyabrup sub region of Margaret River. The total vineyard size is 12.28 hectares. Only fruit from our vineyard is used in the production of our wines. The wines are all made at the winery constructed on the property in the year 2000.

### Reserve

For us it is too simplistic to use the often-used phrase “best barrel selection from the vintage” when trying to describe how this Reserve wine has been created.

After 20 + vintages we have a better understanding as to where fruit producing complex varietal layers are specifically situated in the 1994 plantings of chardonnay.

The Gingin clone stock that has been provided for this Reserve wine is positioned in the leaner, gravelly soils at the highest elevation point on our site.

Our Reserve Chardonnay has only been made in 5 vintages since the 1st Chardonnay was produced in the year 2000.

### Organics

The reasons that grape growers decide to “go organic” are many and varied, but for Rosily Vineyard the decision was made as a result of our commitment to make wines that truly reflect the unique patch of land upon which they are grown, and to look after that land, and the people who work upon it.

Every step of the growing and winemaking process, from pruning through to harvest through to the finished bottle, is checked each year by recognised Australian Certified Organic auditors. Their certification that each step and every input adheres to organic guidelines gives us complete integrity, and prevents any shortcuts or exceptions being taken.

### Tasting Notes

Appearance – Dense hay bale golden / green

Nose – Medium bodied with yellow peach and hay shed characters envelop macadamias, white nectarine and curry leaf.

Palate – Luscious acid driven palate reveals cinnamon, coconut, fresh baked bread and grapefruit notes. Silky, full and long with the slightest grip of oak.

### Winemaking

High solids fermentation

Pure free run juice placed straight to barrel prior to pressing.

No juice settling.

No fining agents used.

Wild fermentation in barrel.

2/3 New burgundian coopered oak, 1/3 one year old burgundian coopered oak.

Daily lees stirring for one week then monthly.

### Wine Show History / Reviews

*2021 Vintage – Gold Medal (top in class) – 2022 Winestate Organic and Biodynamic Wine Show – 98 Points.*

*2020 Vintage – Silver Medal -2021 WA Boutique Wine Show / 2021 Australian Organic Wine Show*

*2018 Vintage – 96 Points Ray Jordan – 2021 WA Wine Guide.*

*2017 Vintage - 95 Points Ray Jordan – 2019 WA Wine Guide.*

*2016 Vintage – Gold Medal – 2017 Australian Small Winemakers Show*

