

2022 Sauvignon Blanc

Sub region – Wilyabrup



The Domaine

Established 1994. Single Vineyard. Certified Organic. Family Owned

Rosily Vineyard is situated on Yelverton Road in one of the premier sub districts in Margaret River - Wilyabrup. 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.

Tasting Notes

Picking date 3rd March 2022

Bottling date 12th May 2022

Appearance: Pale with a slight green hue, yet brilliantly bright.

Nose: Lifted sub regional flavours including lemon grass, lime zest and tropical tangy notes.

Palate: Refreshing with crisp, mineral acidity. Restrained herb and gooseberry fruits partner citrus notes. Subtle partial French oak treatment adds weight and complexity to the palate. It is a wine we recommend drinking 12 – 15 months from release date.

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.

Having the recognised auditors at Australian Certified Organic go through every step of the growing process each year, from pruning through to harvest, to certify that each step and every input adheres to organic principles, gives us complete integrity and prevents any shortcuts or exceptions being taken.

Certified Organic Timeline

2012 and 2013 – Vineyard organic trials conducted

2014, 2015, 2016 – Vineyard conversion to organic

2017 – Vineyard certified organic

2018 – Vintage 2018 was the 1st wine bottled with certified fruit

2019 – Certified wines released from 2018 and 2019 vintages.

Winemaker Peter Stanlake

Property Manager Sam Castelden

Viticulturist Jarod Bawden

