## 2024 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.

Picking date - 8th February 2024 **Notes** 

Bottling date - 27th May 2024

Cropping Level - 2.64 tonne / acre

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

> Nose: Lifted sub regional flavours including lemon grass, lime zest and

> > tropical tangy notes.

Refreshing with crisp, mineral acidity. Restrained herb and Palate:

> 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.

The reasons that grape growers decide to "go organic" are many and varied, but **Organics** 

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.

2012 and 2013 - Vineyard organic trials conducted **Certified Organic** Timeline

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 Mike Lemmes

Viticulturalist Sam Castleden



