

2025 Chardonnay

Certified Organic | Sub region – Wilyabrup

26th Consecutive Vintage



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 jasmine notes that build into an array of ripe peach, nougat and hints of spicy vanilla.

Palate – Layered with ripe nectarine, lightly toasted cashews and subtle caramel notes that lead to a clean mineral finish. Integrated and refined new 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.

Cropping level – 1.73 tonne / acre

Picking dates – 21st and 26th February 2025.

Bottling date – 13th November 2025

Chardonnay Clones / Yields

Our Chardonnay block is an intricate blend of different 7 different clones. The backbone of the chardonnay has traditionally been sourced from the Gingin clone (2025 – 65%).

This clone is often acknowledged as being the key to the success of Margaret River's award-winning chardonnay. While its origins have been shrouded in mystery, it is most recently thought that it was first brought to Western Australia from California by viticulture professor Harold Olmo in 1957.

Named after the WA vineyard site where it was first planted (just north of Perth), the clone is renowned for producing grape bunches containing a variety of berry sizes, referred to as 'hen and chicken'.

This characteristic leads to a higher skin-to-juice ratio, resulting in intense, concentrated flavours in the resulting wines.

Research has confirmed that while it shares a common origin with other clones like Mendoza it is a distinct selection from the original source.

Burgundy clones also assist in creating a more complex and multi-dimensional wine.

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.

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

Mike Lemmes

Viticulturalists

Sam Castleden

