

2025 Sauvignon Blanc

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.
Notes	Picking date – 20th February 2025 Bottling date – 22nd May 2025 Vine age – 31 years Oak Treatment – 20% barrel matured for 6 weeks in new French oak. Production – 185 dozen
Tasting Notes	<i>Appearance:</i> Pale with a slight green hue, yet brilliantly bright. <i>Nose:</i> Lifted sub regional flavours including lemon grass, lime zest and tropical tangy notes. <i>Palate:</i> 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	Mike Lemmes
Viticulturalist	Sam Castleden

