

2023 Cabernet Sauvignon

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

Appearance: Clear, bright, deep red / purple with a crimson hue.

Nose: Focused varietal definition including mint, blackberry and cassis fruits with well-integrated cedary oak.

Palate: Medium to full-bodied wine with typical sub district blueberry, olive, and spice characters. A dried herb finish is well supported by fine grainy tannins and French oak.
This wine has the capacity to continue to develop 10 - 15 years from the release date (September 2025).

Technical Data

Vine Age: 29 years at harvest time.

Cropping amount: 11.16 tonnes (40% of red production)

Harvest dates: 28th March and 4th April 2023.

Oak Treatment: 16 Months maturation in French Oak (35% new)

Bottling Date: 21st October 2024.

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.

Winemaker

Mike Lemmes

Viticulturalist

Sam Castleden

