



ROSILY
VINEYARD

Margaret River

2006 Cabernet Sauvignon

Cabernet Sauvignon has been the backbone of the Margaret River region since the first vineyards were planted in the late 1960's. All of the top producers in the region are recognised for the quality of their premium Cabernet Sauvignon and / or blends. Producers such as Moss Wood and Cullen in particular have established international reputations for these wines originating from the Willyabrup sub region of Margaret River. Bill Pannell, founder of Moss Wood, explains why he chose the Willyabrup location in 1969.

“At a very early stage of my search for a suitable vineyard site in the Margaret River region, it became evident that the best soils were confined to the Naturaliste / Leeuwin ridge. Following Dr John Gladstones advice, that one should stay to the north of Margaret River in order to avoid excessively cool ripening conditions, I criss-crossed this ridge on every possible road and track.

I eventually found what I considered to be the perfect combination of soil, slope and aspect in the drainage basin of the Willyabrup Brook, just east of Caves road. I believe that it is fair to say that subsequent developments have simply justified my initial choices of location.”

VITICULTURAL NOTES

The 2006 harvest was distinctive across the Margaret River region as one of the latest on record. The first grapes processed at Rosily Vineyard were not crushed until the 17th of March – our latest start ever to a vintage. Harvest was completed on the 24th of April.

The 11.8 tonnes of Cabernet Sauvignon picked was the smallest amount since 1999. This was due to it being a naturally low yielding year combined with the decision to aggressively bunch thin the Cabernet Sauvignon vines because of the unusual cool and late ripening conditions. This was due to it being a naturally low yielding year combined with the decision to aggressively bunch thin the Cabernet Sauvignon vines because of the unusually cool and late ripening conditions. An average of 8 bunches per vine were removed which amounted to a total thinning rate across the whole of the block to over 20%.

TASTING NOTES

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

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

Palate: Mid depth of flavours including dark berry and sub district leafy and herbaceous characteristics. Lighter in palate weight which reflects the cooler vintage however still adhering to the Rosily Vineyard house style. A focused and precise wine that reveals quality fruit and winemaking precision. Fine grain tannins ensure this wine is suited to early drinking as well as having the capacity to develop 4 - 5 years from release date.

TECHNICAL DATA

Amount: 11.8 tonnes

Cropping Level: 2.22 tonne/acre
(2.37 tonne/acre in 2005)

Harvest Dates: 8th, 14th and 23rd of April 2006

Alcohol / Volume: 14%

Oak Treatment: 18 months maturation in French Oak (48% New)

PRODUCTION HISTORY

2000: 375 cases / 2001: 875 cases / 2002: 800 cases / 2003: 780 cases

2004: 1100 cases / 2005: 600 cases / 2006: 610 cases

Winemaker - Mike Lemmes

Viticulturist - Sam Castleden

