



ROSABROOK

MARGARET RIVER WINES

MARGARET RIVER CLASSIC 2009

WINEMAKER'S NOTE: Pale green with typical Sauvignon aromas, zingy and fresh asparagus with hints of lime - very lifted and pure. The palate is fresh and vibrant with tremendous initial lift of limes and melon fruits with a long and persistent finish. A terrific fresh, lively style and typical of what you expect from the Margaret River Classic style.

VINTAGE: After a cool and wet spring, the 2009 vintage in Margaret River was relatively free of rain events and temperature extremes. There was a clear break in the harvest between white and red fruit. Mid vintage, temperatures dropped and there was some fear of a repeat of 2006, however, a remarkable period of fine warm weather during late March and three weeks of April saw all areas bring fruit to good maturities. Winemakers in the region are very happy with the outcome.

VINEYARDS: Our vineyards are in northern Margaret River with soils of mostly fine clay loams over ironstone. All vines are vertically shoot positioned and run in north south aspect.

VINIFICATION: The fruit was crushed in cool conditions and the juices cold pressed to retain natural fresh flavours and aromas. After fermentation the wines were clarified and held cold to retain freshness until bottling.

VARIETAL/S:	Semillon, Sauvignon Blanc, Verdelho
ALCOHOL:	13%
TOTAL ACIDITY:	6 g/L
PH:	3.20
RESIDUAL SUGAR:	~3.5 g/L
WINEMAKER:	Brian Fletcher
CELLARING:	Drink now



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