



## **Grand-Mère Reserve White**

New French Oak  
Premium fruit  
Malolactic Fermentation  
Lees contact

Fruit is selected parcels of Chardonnay and Semillon picked at the optimum possible ripeness for full fruit flavour but also natural acidity. The wine is aged in new French oak with lots of lees contact (stirring) and malolactic (secondary) fermentation. It has superior structure and texture compared with whites made in tank, but without being too “old school” and heavy. This wine was mainly produced for restaurants and is a celebration of our grandmother Dolly.

Vintage: 2015

Sulfites: <15ppm Free  
Alcohol: 13%  
Blend: Chardonnay 50%, Semillon 50%



## **Grand-Père Reserve Red**

New French Oak  
Premium fruit  
Malolactic Fermentation  
Big tannin

Rosnay's biggest, boldest red, the result of a high percentage of high tannin pressings matured in 600 litre new french oak and 300 litre old french oak. This wine was mainly produced for restaurants and is a celebration of our great-grandfather Alberic Dulong de Rosnay.

Vintage: 2015

Sulfites: <15ppm Free

Alcohol: 14%

Blend: Shiraz (80%), Mourvedre (20%)



## **Blanc**

Classic Dry White

Bottle age

Balance

Medium bodied

Vegan Friendly

The bottle age on this wine gives it depth and balance, with the green-picked semillon in particular ageing beautifully with minerality to balance the developing ripe Chardonnay fruit flavours. Co-fermented in stainless steel with no oak maturation or malolactic fermentation for a clean style. Cowra Single Vineyard Wine Show 2017, Bronze Medal, showing that Cowra Chardonnay and Semillon develops very well with some bottle age, Winestate Best Value Buys, August 2018, noted this wine as “warm and developed, with lots of caramel and butterscotch characters on both the nose and the palate with a tight acid finish”.

Vintage: 2013

Sulfites: <20ppm Free

Alcohol: 13.5%

Blend: Chardonnay (60%), Semillon (40%)



## **Shiraz**

Low sulfite  
Unwooded, fruit driven

Supple, soft tannins  
Bottle aged

The current release 2015 Shiraz has dark berry fruit and soft, gentle tannins. A classic example of fruit driven, medium bodied Cowra shiraz made with respect of the fruit and matured without barrels.

Vintage: 2015

Sulfites: <4ppm Free (ultra low)

Alcohol: 14%

Blend: Shiraz (100%)



## **Cabernet Sauvignon**

Low sulfite  
Unwooded, fruit driven  
Bottle aged  
Classic red blend

Rosnay's most awarded wine, twice winning the Greg Johnson Trophy for best Cowra red in the Cowra Wine Show. Grown on the lower slopes with cool night time temperatures for gentle, slow ripening of the fruit. Open fermented and foot trodden for gentle tannin extraction and balance. Medium bodied with lots of dark berry and mint character typical of the variety.

Vintage: 2017

Sulfites: <10ppm Free  
Alcohol: 13%  
Blend: Cabernet (100%)