

# Climbing

Sourced from the higher elevations of our Estate grown vineyard above 600m (Orange appellation) "Climbing" wines exhibit intense flavours courtesy of lower yielding vines set on ancient soils, extremely cool nights and carefully nurtured viticulture.

The Climbing range exhibit carefully added winemaking techniques to deliver complexity that layers the natural bright and elegant fruit character.

The label is inspired by the higher elevation vines that give such a unique character and was drawn from an 1880's Dive Circus poster with the dashing Henry scaling the heights inspired by the local extinct volcano peak, Mount Canobolas.



## 2012 CLIMBING CHARDONNAY

**BLEND:** 100% Chardonnay

**REGION:** Orange, NSW

**HARVEST:** Last week in February - Block 15

**WINEMAKING:** Following gentle handling and pressing, the juice was settled and racked keeping some of the juice solids for fermentation complexity. 60% of blend was fermented in stainless steel, to achieve fruit freshness, with a cool temperature controlled ferment. 40% of blend fermented in oak barrels, all 1 year and older French barriques, with a high level of juice solids, to achieve palate weight and complexity, Post ferment, both the tanks and barrels were stirred weekly on yeast lees. The wine remained on yeast lees until November, at which point both tank and barrel fermented portions raked and blended, with the final blend a balance between fruit driven and complex oak matured portions.

**BOTTLED:** Mid October 2012

**WINEMAKER:** Debbie Lauritz

**APPEARANCE:** Bright golden with green edges.

**AROMA:** Fresh citrus - lemon and lemon peel aromas with a hint of creaminess and nuttiness.

**PALATE:** Medium bodied with intense citrus fruits, crisp acid structure. Well integrated oak, hints of cashw nuts and a creamy softy textured palate.

**CELLAR:** Drink now or cellar for up to 4 years.

**SERVE WITH:** A perfect accompaniment to seafood pasta, veal & chicken.

### WINE ANALYSIS

**ALCOHOL:** 13%

**pH:** 3.22

**ACIDITY (G/L):** 6.8

**RS (G/L):** 1.82