

# 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.



## 2014 CLIMBING CABERNET SAUVIGNON

**BLEND:** 100% Cabernet Sauvignon

**REGION:** Orange, NSW

**HARVEST:** Mid March 2014

**WINEMAKING:** Our best Cabernet blocks 52N and 33 were selected to craft this wine. Fruit was de-stemmed and the must warmed to go straight into fermentation. Pumped over twice daily during peak of fermentation, which lasted 7 days. Then reduced to once daily pump over post ferment for a further 7 days. Following post ferment maceration, the wine was gently drained and pressed off skins. Both blocks were then matured in older French oak barriques for 12 months. Following barrel maturation, the two blocks were blended, lightly egg white finned to help soften tannins and then filtered for bottling.

**BOTTLED:** April 2016

**APPEARANCE:** Rich red with purple edges

**AROMA:** Dark berry fruits of blackcurrant and cassis, notes of tobacco and cool climate leafiness

**PALATE:** A medium bodied and elegantly structured wine showing varietal cabernet characters - dark fruits and tobacco leaf. Subtle integrated oak adds complexity and firm persistent tannins add to the length of the wine

**CELLAR:** Up to 7 years

**SERVE WITH:** Juicy steak, lamb cutlets or a hearty casserole

**ALCOHOL:** 13%