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 CHARDONNAY

BLEND: 100% Chardonnay

REGION: Orange, NSW

HARVEST: 8th February 2014

WINEMAKING: A mix of parcels from Blocks 14A, 14B and 15, partially hand picked and the rest machine harvested in the cool of the night to maintain freshness. The juice was minimally handled before being fermented in a combination of 85% French oak of various ages and 15% stainless steel. The barrels were fermented with a high percentage of juice solids to build mouthfeel and complexity whilst the tank was clarified to maintain the pristine fruit flavours and natural acid that was in the grapes After ferment, the tanks and barrels were topped and stirred on lees for 9 months before being blended and bottled.

BOTTLED: 7th August 2015

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Bright yellow / gold with green edges.

AROMA: Lychee and white peaches, with hints of creaminess and spice.

PALATE: Elegant and refined with white stone fruit and lychees. Integrated oak with a creamy mid palate from the batonnage and lees contact follows through with a textured finish carried by the acid line. The wine has some yeast characters and nuttiness from the barrel maturation.

CELLAR: Drink now or cellar for up to 3 - 5 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