

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 MERLOT

BLEND: 100% Merlot

REGION: Orange, NSW

HARVEST: Late February through to early March 2014

WINEMAKING: Harvested from our premium Merlot parcels, blocks 34 and 31. Following harvest the fruit was de-stemmed, then inoculated with a Merlot strain of yeast to go straight into a warm ferment. The juice was pumped over the skins twice daily, longer at the start of ferment reducing to only a few minutes per day once the ferment had finished. The blocks were pressed off skins separately, with both parcels being transferred to oak. The wine was matured in French oak barrels (10% new, with the remainder being older) for 12 months. Post oak maturation the parcels were racked, then blended and filtered for bottling.

BOTTLED: February 2016

APPEARANCE: Rich red with purple edges

AROMA: Dark berry fruits, sweet ripe plums, bright and lifted

PALATE: Medium to full bodied palate weight. The ripe plum and berry fruits on the nose continue on the palate along with nicely integrated oak characters and some complex liquorice and spice notes. Texturally the palate shows ripe supple tannins, bright acidity, structure and length

CELLAR: Up to 5 years

SERVE WITH: Roasted meats, quail, rich, Italian-style, red sauced pastas or Mediterranean inspired dishes

ALCOHOL: 13.3%