

# 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.



## 2016 CLIMBING PINOT GRIS

**BLEND:** 100% Pinot Gris

**REGION:** Orange, NSW

**HARVEST:** Mid February 2016

**WINEMAKING:** This parcel of Pinot Gris was harvested at optimum fruit ripeness, to achieve a full bodied wine style. Post pressing, the juice was clarified with 50% of the parcel racked to old French oak barrels, with the other 50% racked to stainless steel tanks for ferment. Both racking's took a high level of juice solids for fermentation complexity. Post ferment both parcels were then stirred on yeast lees to gain texture and palate weight. The oak and tank parcels were then blended, clarified & stabilised prior to bottling.

**BOTTLED:** May 2016

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

**APPEARANCE:** Pale straw with green edges

**AROMA:** Fresh apple, pear and honeysuckle notes.

**PALATE:** Full bodied with well balanced texture and phenolics on the palate. Very subtle hint of oak maturation and creamy palate weight from yeast lees stirring. Balanced crisp acidity on the finish.

**CELLAR:** Drink now whilst fresh and lively or cellar for up to 3 years.

**SERVE WITH:** Seafood, particularly shellfish & scallops, light pasta dishes or cheese.

**ALCOHOL:** 12.5%