

ROLLING

Inspired by the rolling hills of the Central Ranges near Orange, "Rolling" wines are sourced from the sub-600m (Central Ranges appellation) elevations of our Estate grown vineyard where cool temperatures coupled with bright sunlight produce fruit of incredible colour and vibrant flavours.

Our Rolling wines are easy drinking as a stand-alone aperitif or a great companion with food.

The label iconography represents the rolling hills of the Region and features the whimsical and carefree cyclist Beatrice, proudly wearing the scarf of the local Orange Emus football team.



2012 ROLLING CABERNET MERLOT

BLEND: 75% Cabernet Sauvignon, 25% Merlot

REGION: Central Ranges, NSW

HARVEST: Late March – mid April 2012

WINEMAKING: The best parcels of Cabernet & Merlot are first selected. Following warm fermentation, the skins are macerated twice daily to assist in colour and flavour extraction. The wine is then matured in French oak for 6 months before being blended and bottled.

BOTTLED: October 2013

WINEMAKER: Debbie Lauritz. B Ag. Sci. [Oen]

APPEARANCE: Deep red with purple edges.

AROMA: Bright berry characters lift from the glass, including blackcurrant and cherry.

PALATE: Mouth filling, with a defined juicy palate. Subtle integrated oak with ripe firm tannins. Good length from front to finish, bright acidity from the cooler year keeps the palate lively and fresh.

CELLAR: Up to 5 years.

SERVE WITH: Roast beef fillet, venison or butterflied lamb make a perfect match. Also delicious with a selection of harder cheeses allowing the ripe berry characteristics of the wine to shine through.

WINE ANALYSIS

ALCOHOL: 14% **pH:** 3.49

ACIDITY (g/L): 5.96 **RS (g/L):** 3.7