

# 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 GRENACHE SHIRAZ MOURVÈDRE

**BLEND:** 48% Grenache, 40% Shiraz, 12% Mourvèdre

**REGION:** Central Ranges, NSW

**HARVEST:** 19 March & 11 April 2012

**WINEMAKING:** The Grenache & Mourvèdre were left to ripen in the vineyard and picked quite ripe on 11/04 and co-fermented together. The Shiraz was picked earlier on the 19/03 and fermented separately. All were fermented warm with gentle pump overs with ferment finishing in 5 to 7 days.

Pressed off skins within a week of finishing ferment. Ensuring bright fruit and gentle structure with fine balanced tannins. 2 parcels were blended post ferment. No oak maturation in this wine.

**BOTTLED:** March 2013

**WINEMAKER:** Debbie Lauritz

**APPEARANCE:** Medium density, brick red.

**AROMA:** Cherry and spice.

**PALATE:** Big strong full bodied wine, fine persistent tannins, continuing the length of the palate.

**CELLAR:** 2 years.

**SERVE WITH:** A perfect accompaniment to roast or barbecued meats, alternatively it is great with tapas dishes.

### WINE ANALYSIS

**ALCOHOL:** 14.5%

**pH:** 3.59

**ACIDITY (g/L):** 5.92

**RS (g/L):** 3.0