

# 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.



## 2013 ROLLING SAUVIGNON BLANC SEMILLON

**BLEND:** 85% Sauvignon Blanc, 15% Semillon

**REGION:** Central Ranges, NSW

**HARVEST:** Mid & Late February 2013

**WINEMAKING:** Sauvignon Blanc: Vinified from three separate parcels, picked at different baume levels and from different vineyard blocks for varietal characters. Clarified following pressing and cool fermented separately.

Semillon: Following crushing the juice was pressed straight off before clarification and cool fermentation. Post ferment the wines were racked off lees and the individual parcels were then blended, stabilised and prepared for bottling.

**BOTTLED:** Early June 2013

**WINEMAKER:** Debbie Lauritz

**APPEARANCE:** Pale Straw with green edges.

**AROMA:** Lifted, tropical fruits of pineapple & passionfruit.

**PALATE:** Flavours of ripe melon and tropical fruits, medium weight with good palate length and a crisp finish.

**CELLAR:** Drink now whilst fresh and lively.

**SERVE WITH:** On its own as an aperitif, or as an accompaniment to seafood, salads or vegetarian dishes

### WINE ANALYSIS

**ALCOHOL:** 13%

**pH:** 3.17

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

**RS (g/L):** 1.86