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 SHIRAZ

BI FND: 100% Shiraz

REGION: Central Ranges, NSW

HARVEST: Late February to mid March 2013

WINEMAKING: Grapes were harvested at their optimum ripeness over a 3 week period.

The fruit was de-stemmed and then fermented at warm temperatures with twice

daily maceration of skins to assist in colour and flavour extraction.

Pressed off skins at the completion of ferment, this wine was then lightly matured

on French oak for 6 months only - to retain the full juicy fruit palate.

Several parcels were then blended to achieve best blend of fruit, tannin and

palate weight.

BOTTLED: December 2014

WINEMAKER: Debbie Lauritz

APPEARANCE: Crimson red with purple edges.

AROMA: Ripe red berries, plum and a hint of spice.

PALATE: Generous fruit driven palate, balanced with subtle integrated oak and fine

ripe tannins.

CELLAR: Up to 3 years.

SERVE WITH: A perfect accompaniment to roast or barbecued red meats, especially those

marinated with spices.

WINE ANALYSIS

ALCOHOL: 13.5% 3.53 pH:

ACIDITY (q/L): 6.19 RS (q/L): 4.0







