

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.



2014 ROLLING CABERNET MERLOT

BLEND: 62% Cabernet Sauvignon, 38% Merlot

REGION: Central Ranges, NSW

HARVEST: Late March through to early April 2014

WINEMAKING: The Cabernet & Merlot parcels are harvested separately as these varieties tend to ripen a few weeks apart. Each variety is picked at optimum ripeness, the Merlot blocks ripening & harvested first, followed by the Cabernet blocks.

Following harvest, the fruit is de-stemmed and then warmed whilst loaded into fermenters; this allows the yeast to kick straight into ferment. Fermentation progresses at warm temperatures, with the skins turned over twice daily to assist in colour and flavour extraction.

Once ferment has finished, the wine is gently pressed off skins. The wine parcels are then matured on French oak for 9 months before being blended and bottled.

BOTTLED: August 2015

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

APPEARANCE: Deep red with purple edges.

AROMA: Lychee and white peaches, with hints of creaminess and spice.

PALATE: Medium bodied with juicy fruit weight filling out the mid palate, subtle integrated oak and firm but ripe tannins giving the palate length.

CELLAR: Up to 5 years.

SERVE WITH: Roast lamb, roast beef, char grilled steak

ALCOHOL: 13%