

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 SPARKLING

BLEND: 100% Chardonnay

REGION: Central Ranges, NSW

HARVEST: 29th January, 2014

WINEMAKING: The first fruit harvested for the season, picked early to retain a high level of natural acidity. Post harvest, the fruit was gently pressed, with only the early free run portion of juice kept for this wine. The juice was then clarified and cool fermented in stainless steel tanks.

Post ferment, the wine was matured and on yeast lees for a further 6 months, to attain the best balance of fruit, creamy texture and crispness on the palate.

Finally the wine undergoes secondary fermentation in tank prior to bottling.

BOTTLED: September 2014

WINEMAKER: Debbie Lauritz

APPEARANCE: Pale straw with golden edges.

AROMA: Fresh and lifted, green apple aromas.

PALATE: A fruit driven style showing crunky fresh apple. Softly textured with a fine creamy mousse. Balanced acidity leads to a wine with elegant length and structure.

CELLAR: Drink now whilst fresh and lively.

SERVE WITH: On its own as an aperitif, or as an accompaniment to seafood and canapes.

WINE ANALYSIS

ALCOHOL: 12%

pH: 3.11

ACIDITY (g/L): 6.71

RS (g/L): 9.22