

ROLLING

Wines



2009 ROLLING CABERNET MERLOT

Rolling Wines are sourced from the Central Ranges area our vineyard, in the foothills surrounding the town of Orange, NSW. The continual cool temperatures, coupled with intense sunlight, gives the fruit incredible colour and vibrant flavours.

With the Rolling brand, we've created a range of fantastic, easy drinking wines. A great companion for food or just to enjoy on their own.

THE WINE

Aroma	Dark, rich, plummy fruit with enticing notes of blackberry. Hints of herbaceousness and spice lift from the glass.
Palate	A medium weight, softly structured, approachable wine. Mouth filling, with a defined palate, lifted oak and hints of chocolate. Good length from front to finish.
Eat with	Chargrilled steak with caponata, or fillet of venison with wild mushrooms.

WINEMAKERS' NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, New South Wales
Alcohol	14%

VINTAGE

Moderate rains during Spring and early Summer meant healthy canopies and good soil moisture producing fruit with a real generosity of flavour. Overall crop levels were moderately low, with Shiraz crops significantly down. We began to harvest the Shiraz blocks in late February through until mid March.

WINEMAKING NOTES

The Cabernet Sauvignon (65%) and Merlot (35%) grapes were fermented separately at 25 to 30 degrees and pumped over twice daily. With the Rolling wines we're trying to emphasise bright fruit characters and minimise winemaking input, so when the ferments were close to finish we gently pressed off the juice. In blending this wine the Cabernet provides structure and length that, when combined with the bright berry fruits and mid-palate weight of the Merlot, creates an approachable, ready to drink wine style.

