

Climbing Wines

2008 Climbing Chardonnay

Defined by altitude, Orange is one of Australia's highest and coolest wine regions starting at 600 metres above sea level. The name Climbing is an active reference to our high-altitude vineyard and our continual quest for greater achievement. The vines are low yield, providing intense flavours and even berry ripening.

The wines exhibit tremendous vibrancy, whilst retaining the elegance characteristic of the high-altitude terroir.

The wine

Aroma	Delicate white nectarine and lemon peel with a hint of cashew nuts and subtle toastiness lifting from the glass.
Palate	White nectarine overlays a long, citrus backbone. The wine finishes with fresh minerality and just a hint of toasty oak. A textured creaminess adds weight to the palate.
Eat with	Baked swordfish steaks with salsa verde or spaghetti al pesto with roasted pine nuts.

Winemaker's notes

Winemaker	Debbie Lauritz
Region	Orange, New South Wales
Alcohol	13.0%

Vintage

2008 was a cool vintage with rainfall late during the growing season, resulting in moderate crop levels. These conditions ensured even ripening and good flavour development in the Chardonnay grapes. Harvesting began in late February through until early March.

Winemaking notes

Several different parcels of Chardonnay were selected for this wine, which were harvested, pressed and fermented separately. The final wine is a combination of clean juice and high solids juice, natural and cultured yeasts, cool and warm ferments. 10% of this wine was transferred into new French oak barriques for fermentation and maturation. Post ferment both the vat and the barrels were regularly stirred on yeast lees for 10 months. The various parcels were then assembled together and stabilised for bottling.

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