

# ROLLING

## Wines



### 2010 ROLLING PINK

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	Vibrant pink in colour. Lifted berry aromas, dominated by strawberry and raspberry, open the nose with candied fruit and subtle spice.
Palate	A generous wine on the palate. Lovely sweet fruit fills the mouth. Ripe berry fruits and hint of plum are perfectly balanced by a touch of cool climate leafiness. A serious Rosé full of flavour.
Eat with	Serve as an aperitif, or delicious with Smoked salmon pâté, Fig & goats' cheese tranche or veal cutlets with lemon beans. Deliciously Pink!

#### WINEMAKERS' NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, New South Wales
Alcohol	13%

#### VINTAGE

Dry conditions during Spring and early Summer led to small berry and bunch sizes. Heavy rainfall in December/January refreshed canopy and soil moisture, enabling the vines to continue slow, even ripening of fruit. With warm temperatures in late January combined with small crop loads, ripening accelerated, resulting in the earliest start to harvest ever. Overall crop levels were moderately low. The blocks selected were predominantly Shiraz with a touch of Cabernet Sauvignon with low cropping levels and bright, lifted berry characters for this Rosé.

#### WINEMAKING NOTES

The Shiraz grapes for this Pink wine were picked in late February, and the Cabernet Sauvignon in early March in the cool hours of the morning. To enhance the bright berry characters the fruit was de-stemmed but not crushed, chilled down to 10°C and held on skins for 12 hours. The two parcels of juice were clarified and inoculated separately. A slow cool ferment (12-14 °C) lasted for 18 days and was stopped just short of dryness. The two parcels were then blended, fined and bottled as crisp and fresh as possible.

