

# Climbing Wines

## 2009 Climbing Cabernet Sauvignon

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 characteristic elegance of the high-altitude terroir.

### The wine

Aroma	Fresh blackberry & blackcurrant notes lift from the glass with hints of black olives and liquorice.
Palate	A medium bodied wine, with hints of cool climate leafiness. The palate reveals fruit intensity backed by the subtle integration of oak. Fine, firm tannins give the wine structure and length.
Eat with	Beef with Blue Cheese Butter or Tandoori lamb with tomato & onion salsa.

### Winemakers' notes

Winemaker	Debbie Lauritz
Region	Orange, New South Wales
Alcohol	13.5%

### 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 low. These conditions ensured even ripening and good flavour development in the Cabernet Sauvignon Grapes. Harvesting began in early March ensuring the Cabernet grapes were picked at optimum ripeness.

### Winemaking notes

The Cabernet Sauvignon fruit was destemmed, then crushed into fermenting tanks. It was inoculated with various strains of yeast and allowed to ferment up to 35 degrees. The ferments were pumped over 2 to 3 times daily in the early stages of fermentation, reducing to once daily once the wine had fermented to dryness. Depending on the tannin extraction, certain blocks were left to macerate on skins for a further 5 to 10 days. Other selected vineyard blocks were directly pressed off skins. The final blend contains only the lightest pressings fraction. The final blend was matured in oak barriques in our underground barrel cellar for a further 12 months. Post barrel maturation the wine is racked from barrel, filtered and polished up for bottling.

Maturation: French and American barriques 12 months

