

# ROLLING

## Wines



### 2009 ROLLING SHIRAZ

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	Deep red in hue, generous red berries and plums fruits are underpinned by earthy aromas and a hint of pepper and spice.
Palate	This medium bodied Shiraz has juicy sweet red fruits that dominate the palate with hints of spice. The ripe fruit is complemented by subtle oak and silky, smooth tannins.
Eat with	Beef fillet with wild mushroom vinaigrette, Seared tuna, green bean & roasted tomato salad or a wedge of vintage cheddar.

#### WINEMAKER'S NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, 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 moderately low, with Shiraz crops significantly down. We began to harvest the Shiraz blocks in late February through until mid March.

#### WINEMAKING NOTES

The Shiraz fruit was picked at optimal ripeness to create a gentle yet full flavoured wine. The Shiraz blocks were harvested during the daytime and crushed directly to tank. Fermentation was quickly initiated and proceeded at 25°C with gentle skin contact. The juice was pressed off prior to dryness to promote a soft structure in the finished wine.

The wine matured for 12 months in a combination of French and American oak, with the winemakers always ensuring that the ripe fruit dominated the palate, rather than oak or tannin.

