

Climbing Wines

2008 Climbing Merlot

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	Lifted and bright this Merlot is fragrant with sweet plums, leafiness, hints of dark chocolate and subtle oak tones.
Palate	Ripe dark plums, black cherries and a hint of herbs layer beautifully in this medium-bodied, elegantly structured wine. The smooth as silk palate finishes with spiced, earthy notes and dark chocolate.
Eat with	Mediterranean roasted vegetables or Venison fillet with wild mushrooms.

Winemaker's notes

Winemaker	Debbie Lauritz
Region	Orange, New South Wales
Alcohol	14.0%

Vintage

Compared to the previous two years, 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 Merlot grapes. Harvesting began in early March ensuring the Merlot grapes were picked at optimum ripeness.

Winemaking notes

The Merlot bunches were destemmed, to ensure stalky harsh tannins were not extracted into the wine. The fruit remained uncrushed, so mainly whole berries went into fermenters. Certain blocks were cold soaked for 7 days prior to inoculating with yeast to kick off the ferment. The fermentation started cold and built to warmer temperatures, peaking at 30 degrees. The juice was pumped-over twice daily for up to 30 minutes, reducing to once daily towards the end of ferment. The wine then remained on skins for 7 days with minimal handling. Post maceration the wine was drained and the skins gently pressed. Light pressings were included back in the final blend. Post barrel maturation the wine is racked, filtered and polished for bottling.

Maturation: French and American barriques for 12 months

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