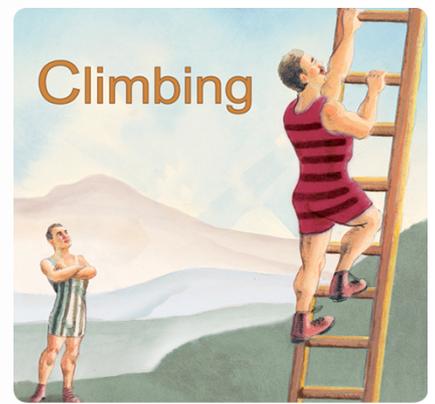


Climbing



Sourced from the higher elevations of our Estate grown vineyard above 600m (Orange appellation) "Climbing" wines exhibit intense flavours courtesy of lower yielding vines set on ancient soils, extremely cool nights and carefully nurtured viticulture.

The Climbing range exhibit carefully added winemaking techniques to deliver complexity that layers the natural bright and elegant fruit character

The label is inspired by the higher elevation vines that give such a unique character and was drawn from an 1880's Dive Circus poster with the dashing Henry scaling the heights inspired by the local extinct volcano peak, Mount Canobolas.

2011 Climbing Chardonnay

- Blend:** 100% Chardonnay
- Region:** Orange, NSW
- Harvest:** Last week in February- Block 15, first week in March- Block 14b.
- Winemaking:** Following gentle handling and pressing, the juice was settled and racked keeping some of the juice solids for fermentation complexity. 70% of blend was fermented in stainless steel, to achieve fruit freshness, with a cool temperature controlled ferment. Post ferment, tank was stirred weekly on yeast lees. 30% of blend fermented in oak barrels, a mix of French and European barriques, to achieve palate weight and complexity, with partial natural malolactic fermentation occurring. Post ferment wine remained on yeast lees and then stirred for several months, matured in barrel until November 2011.
- Both tank and barrel fermented portions racked and blended, with the final blend a balance between fruit driven and complex oak matured portions.
- Bottled:** Late November 2011
- Winemaker:** Debbie Lauritz
- Appearance:** Pale yellow with green edges.
- Aroma:** Fresh citrus – grapefruit and lemon aromas with a hint of creaminess and nuttiness.
- Palate:** Medium bodied with intense citrus fruits, a zingy edgy crisp acid structure and a hint of well integrated oak, adding a layer of texture and weight to the palate.
- Cellar:** Drink now or cellar for up to 4 years.
- Serve With:** A perfect accompaniment to seafood, pasta, veal and chicken.

Wine Analysis

Alcohol:	12.5%	pH:	3.15
Acidity [g/L]:	6.5	RS [g/L]:	2.01

