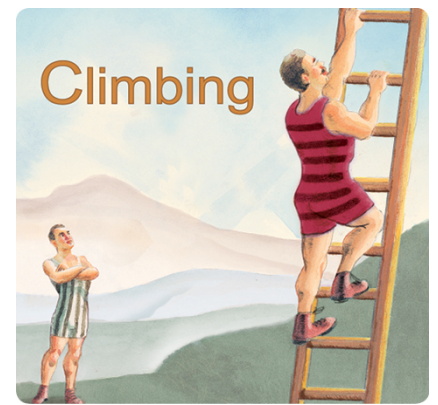


Climbing



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 Merlot

- Blend:** 100% Merlot
- Region:** Orange, NSW
- Harvest:** Late March - early April 2011
- Winemaking:** Premium parcels of Merlot from several different blocks were selected. Following harvest these were crushed and destemmed then cold soaked on skins for two weeks. Separate fermentation of parcels, starting off at cool temperatures, building during fermentation to peak at 28 degrees with gentle pump overs, starting off twice daily. Time on skins depended on tannin extraction, with pumpovers shortening to wetting the cap once per day. Wine was then pressed off skins once tannin extraction was deemed optimal. Parcels were matured separately in older French barrels for 12 months then racked out of barrel, blended, with some small egg fining prior to filtering and bottling.
- Bottled:** Early July 2012.
- Winemaker:** Debbie Lauritz, B Ag. Sci. [Oen]
- Appearance:** Rich red with purple edges.
- Aroma:** Ripe red berry fruits, plum and bell pepper with a leafy herbaceous edge.
- Palate:** Medium palate weight with supple tannins and light oak integration..
- Cellar:** Up to 5 years.
- Serve With:** Roasted meats, quail, rich, Italian-style, red sauced pastas or Mediterranean inspired dishes.

Wine Analysis

- Alcohol:** 14% **pH:** 3.45
- Acidity [g/L]:** 5.83 **RS [g/L]:** 1.98

