ROLLING

Inspired by the rolling hills of the Central Ranges near Orange, "Rolling" wines are sourced from the sub-600m (Central Ranges appellation) elevations of our Estate grown vineyard where cool temperatures coupled with bright sunlight produce fruit of incredible colour and vibrant flavours.

Our Rolling wines are easy drinking as a stand-alone aperitif or a great companion with food.

The label iconography represents the rolling hills of the Region and features the whimsical and carefree cyclist Beatrice, proudly wearing the scarf of the local Orange Emus football team.

2011 ROLLING CABERNET MERLOT

Blend: 72% Cabernet Sauvignon 28% Merlot

Region: Central Ranges, NSW

Harvest: Late March – mid April 2011

Winemaking: Vinified from selected parcels.

Following harvesting over a three week period, the fruit was de-stemmed, crushed then fermented starting off cool and naturally warming up once ferment had started. Twice daily maceration of skins to assist in colour and flavour extraction. Pressed off at the completion of ferment and

matured with French oak for 6 months.

The wine was then blended, clarified, stabilised, filtered and prepared for

bottling.

Bottled: Late August 2012

Winemakers: Debbie Lauritz, B Ag. Sci. [Oen]

Appearance: Deep red with purple edges.

Aroma: Bright red berry characters lift from the glass; rich plum, cherry and

blueberries.

Palate: Mouth filling, with a defined juicy palate. Hints of dusty oak and hints of

chocolate with subtle fine tannins. Good length from front to finish.

Cellar: Up to 5 years.

Serve With: A perfect accompaniment to roast or barbecued red meats, venison and

game dishes.

WINE ANALYSIS

Alcohol: 14% pH: 3.47

Acidity [g/L]: 6.01 RS[g/L]: 3.31

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