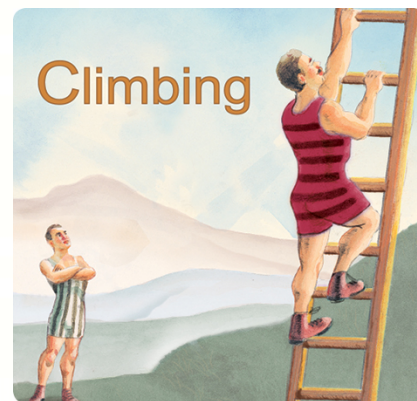


Climbing



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.

2012 Climbing Pinot Gris

- Blend:** 100% Pinot Gris
- Region:** Orange, NSW
- Harvest:** Mid-Late February & Early March 2012
- Winemaking:** Two separate parcels were selected to craft this wine, each picked at varying levels of ripeness to gain different fruit characteristics. Once pressed, the juice was racked clean, using parcels of free run juice only, these were fermented separately with 5% undergoing barrel fermentation in aged French oak barriques. One ferment was halted with small amount of residual sugar, the others fermented to dryness and held on yeast lees and stirred weekly to gain texture and palate weight. The parcels were then blended, stabilised and prepared for bottling.
- Bottled:** Mid June 2012.
- Winemaker:** Debbie Lauritz, B Ag. Sci. [Oen.]
- Appearance:** Pale with copper edges.
- Aroma:** Fresh granny smith apples with notes of fresh pear, honeysuckle & citrus.
- Palate:** Well weighted fruit with flavours of honey, apple and pear, orange peel, with a crisp finish. Tightly structured with subtle phenolics on palate which is inherent of this variety and the pinot gris style.
- Cellar:** Drink now whilst fresh and lively.
- Serve With:** Seafood, particularly shellfish, poultry, light pasta dishes or cheese.

Wine Analysis

Alcohol:	13%	pH:	3.16
Acidity [g/L]:	6.57	RS [g/L]:	5.48

