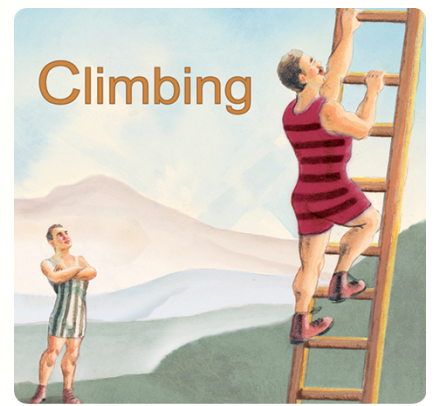


Climbing



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 Sauvignon Blanc

Blend: 100% Sauvignon Blanc

Region: Orange, NSW

Harvest: Late February – Mid March 2012

Winemaking: Vinification of two parcels picked three weeks apart. Following pressing, the juice was racked clean and cool fermented combination of 95% stainless steel and 5% French oak puncheons.

One of the parcels was stopped just prior to fermentation finishing, to retain a small amount of sugar. Held on yeast lees post fermentation to gain texture and palate weight, stirred weekly until blended, stabilised and prepared for bottling.

Bottled: Mid June 2012

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

Appearance: Pale straw with green edges.

Aroma: Lifted and aromatic with fresh citrus, gooseberry and fresh grass aromas.

Palate: Tang of citrus and a tight palate structure with a crisp acidity.

Cellar: Drink now whilst fresh and lively.

Serve With: On its own as an aperitif or an accompaniment to seafood, salads, vegetarian dishes and soft cheeses.

Wine Analysis

Alcohol: 12.5%

pH: 3.21

Acidity [g/L]: 7.14

RS [g/L]: 3.21

