

# 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.



## 2012 ROLLING SAUVIGNON BLANC SEMILLON

<b>Blend:</b>	82% Sauvignon Blanc 18% Semillon
<b>Region:</b>	Central Ranges, NSW
<b>Harvest:</b>	Late February - Early March 2012
<b>Winemaking:</b>	Sauvignon Blanc: Vinified from three separate parcels, picked at different baume levels and from different vineyard blocks for varietal characters. Clarified following pressing then cool fermented separately. Post ferment light yeast lees stirring before settling and second clarification. Semillon: Following crushing the juice was pressed straight off before clarification and cool fermentation. Post ferment the wine underwent a second round of clarification. The individual parcels were then blended, stabilised and prepared for bottling.
<b>Bottled:</b>	Mid June 2012
<b>Winemaker:</b>	Debbie Lauritz, B Ag. Sci. [Oen]
<b>Appearance:</b>	Pale straw with green edges.
<b>Aroma:</b>	Lifted, fresh notes of guava, tropical fruits and citrus.
<b>Palate:</b>	Tropical fruit and citrus; medium weight with good palate length and a crisp finish.
<b>Cellar:</b>	Drink now whilst fresh and lively.
<b>Serve With:</b>	On its own as an aperitif, or as an accompaniment to seafood, salads or vegetarian dishes

## WINE ANALYSIS

<b>Alcohol:</b>	12.5%	<b>pH:</b>	3.3
<b>Acidity [g/L]:</b>	6.66	<b>RS[g/L]:</b>	2.4