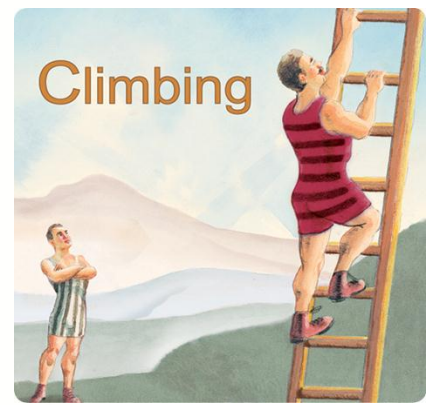


Climbing



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 Cabernet Sauvignon

- Blend:** 100% Cabernet Sauvignon
- Region:** Orange, NSW
- Harvest:** Mid April – Early May 2011
- Winemaking:** Our best Cabernet block [52N] was selected to craft this wine, harvested over several days. Following crushing the fruit was cold soaked on skins for 7-14 days to extract colour and softer tannins. The must was then allowed to warm up and inoculated with various strains of yeast and allowed to ferment up to 35 degrees. The ferments were pumped over twice daily in the early stages of fermentation, reducing to once daily once the wine had fermented to dryness. Once dry the ferments were pressed off the skins. The final blend was matured in French oak barriques for 12 months. Post barrel maturation the wine was racked from barrel, filtered and prepared for bottling.
- Bottled:** Early August 2012.
- Winemaker:** Debbie Lauritz, B Ag. Sci. [Oen]
- Appearance:** Rich red with purple edges.
- Aroma:** Dark berry fruits and cassis; with defined dark choc mint notes.
- Palate:** An elegant structure; medium palate weight with integrated oak adding the complexity of chocolate and licorice to wine, and complex tannins.
- Cellar:** Up to 10 years.
- Serve With:** Red Meats, Tuna or Vegetarian dishes or strongly flavoured cheeses.



Wine Analysis

Alcohol:	14.0%	pH:	3.48
Acidity [g/L]:	6.35	RS [g/L]:	2.5