

Climbing

2006 CLIMBING PINOT GRIS

Defined by altitude, Orange is one of Australia's highest and coolest wine regions starting at 600 metres above sea level. The name Climbing is an active reference to our high altitude vineyard and our continual quest for greater achievement.

VINTAGE CONDITIONS

"Our practice of reducing crops to achieve flavour balance paid off in this our third vintage, with wines showing great balance and depth of varietal fruit flavour." – Philip Shaw.

All fruit for this wine was sourced from Cumulus' single vineyard. Ten year old vines were recently grafted from Cabernet Sauvignon and Shiraz to Pinot Gris, with the first crop yield reaching around 2.5/hectare. The trellising is designed to open up the canopy, minimise vegetative growth and encourage fruit balance from optimal sun light interception.

This Pinot Gris was harvested in March 2006 in the cool of the morning.

WINEMAKER NOTES

Winemaker: Philip Shaw

Region: Orange, New South Wales

Alcohol: 13.5%

Winemaking notes: The fruit was pressed straight to vat, cold settled for 3 days and racked before inoculating with several yeast strains. After a cool fermentation, the wine remained on lees, which were stirred regularly until early July.

The Pinot Gris was then racked, cold stabilised and casein fined prior to bottling in late August 2006.

Tasting Notes: Winemaker Philip Shaw says of this wine "What I want for the style from Orange I have come close to achieving in this first release – the pinkish colour is reminiscent of the Alsatian style, as is the depth and character.

This is a style to drink now - it shows rich honeyed fruit flavours and good acid firmness. I'm really enjoying this wine now with savoury fruit dishes, such as mango chicken casserole."

