

Climbing

2005 CLIMBING MERLOT

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.

The passion and skill of winemaker Philip Shaw has unleashed the potential of the vineyard and the quest has only just begun.

VINTAGE CONDITIONS

2005 was an ideal growing season, characterised by low crops in a warm, dry year – other than some light rains just before harvest.

This wine reflects the maturity of the estate vineyard from which the fruit was sourced. The elevated sections with red soils and a high rock content where the Merlot is planted is the best site for the variety. Here, it sets very well and bunch thinning is undertaken to intensify flavour, giving crops of around 6 tonnes to the hectare.

Fruit for this wine was harvested in peak condition in mid – late March 2005 at a sugar level of 13.5 degrees Baume.

WINEMAKER NOTES

Winemaker: Philip Shaw

Region: Orange, New South Wales

Alcohol: 13.5%

Winemaking notes: The Merlot by passed the crusher and was pressed as whole fruit to capture vibrant fruit. It was then cold soaked for 2-3 days prior to inoculating with native and cultured yeast. Fermentation ensued at up to 30 degrees Celsius during which time the skins were pumped over 2-3 times, tapering off to daily towards the end of ferment. The wine remained on skins for 7-14 days to extract fine grape tannins.

After this process of maceration, the wine was drained off skins and gently pressed. Light pressings were included in the final blend. Light egg fining ensured good tannin structure before the wine was filtered and bottled in early August 2006.

Maturation: The wine is aged in French Oak Barriques for 14 months.

Tasting Notes: Winemaker Philip Shaw says this wine “shows real intensity of fruit, strong raspberry characters complexed by time in barrel. It is medium red colour, with bright, elegant, raspberry fruit integrated with light cigar box oak. Good intensity of fruit, with firm tannin, this wine shows the maturity of the vineyard and low cropping level. I’m really pleased with the quality of this Merlot which should age well for 5-8 years.”

Awards: Bronze, 2006 Royal Adelaide Wine Show

