

Climbing

2004 CLIMBING CABERNET SAUVIGNON

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

After a cool start to spring that delayed budburst in September/October late spring early summer followed the traditional Orange conditions. The cool and mild conditions were good for vine development with the ability to control soil moisture levels from having no rainfall.

The growing season for the 2004 vintage was a dry vintage in NSW. Picking started late in February and finished at the beginning of May. During the last week of January and the first two week of February warmer than normal condition prevailed followed by light rain. Having worked hard to look after the vines Autumn turned out to be perfect with cool nights and mild days to give a long hang time to the grapes.



WINEMAKER NOTES

- Winemaker:** Philip Shaw
- Region:** Orange, New South Wales
- Alcohol:** 14.0%
- Winemaking notes:** This wine is made in static stainless steel and roto fermenters which are which are minimally handled to promote soft extraction from the grapes. The wines are fermented dry on skins with some extended maceration. Yeast is added to aid fermentation. The wine is aged in French Oak.
- Tasting Notes:** The 2004 Cabernet Sauvignon is deep red in colour with a medium hue. The aroma is of blackcurrant and cassis with toasty oak. The berry and cassis carry through to the palate, which is soft, and finishes with a fine tannin structure.
- Awards:** Bronze, 2005 Melbourne Wine Show
Bronze, 2006 Sydney Royal Wine Show
Bronze, 2006 Royal Adelaide Wine Show