

# Climbing

## 2004 CLIMBING MERLOT

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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

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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

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<b>Winemaker:</b>	Philip Shaw
<b>Region:</b>	Orange, New South Wales
<b>Alcohol:</b>	14.0%
<b>Winemaking notes:</b>	This wine is made in static stainless steel fermenters which are which are pumped over to manage the cap. Yeast is added to aid fermentation. The wine is aged in French Oak Barriques.
<b>Tasting Notes:</b>	The 2004 Climbing Merlot is bright with medium red appearance and a deep hue. The aroma is rich, showing wild berry fragrance with nice, toasty vanillin oak. The palate has good balance with soft berry flavour.
<b>Awards:</b>	Trophy (Best Merlot of the Show), 2005 Orange Wine Show Silver, 2005 Orange Wine Show