

# ROLLING

Wines

## 2005 ROLLING SHIRAZ

### ABOUT ROLLING WINES

Rolling Wines are sourced from the Central Ranges region of the vineyard. The continual cool temperatures, coupled with high-land sunshine, gives the fruit incredible colour and vibrant flavours.

With the Rolling brand, winemaker Philip Shaw has created a range of fantastic, easy drinking wines. A great companion for food or just to enjoy on their own.

### ABOUT THE WINE

**Aroma:** The 2005 Rolling Shiraz is medium red with a deep hue. The aroma shows strong vanillin and chocolate characters with a touch of spice.

**Palate:** The mid palate has good weight and softness and the soft berry characters carry through to the finish. Deliberately light on tannins or oak, the wine shows lovely balance and bright fruit flavours.

**Eat with:** Tomato-based pasta sauces, roast lamb, venison.

**Awards:** Silver, 2007 Royal Sydney Wine Show  
Silver, 2006 Orange Wine Show  
Bronze, 2006 Royal Perth Wine Show  
Bronze, 2006 Royal Melbourne Wine Show  
Bronze, 2006 National Wine Show



### WINEMAKER'S NOTES

**Winemaker:** Philip Shaw

**Region:** Central Ranges, New South Wales

**Alcohol:** 14.0%

**Vintage Notes:** 2005 was quite a dry vintage, with Autumn coming quite early for us. This resulted in wines that had moderate acidity and a lovely and intense flavour.

**Winemaking notes:** The Rolling Shiraz is fermented at 25°C and pressed before dryness to enhance its fruit characters.

As with all Rolling Wines, we've made sure we don't bully the fruit with too much oak or tannin. Our reds show elegant but powerful flavours and we make sure these come through.