

Climbing

2007 CLIMBING CHARDONNAY

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 vines are low yield, providing intense flavours and even berry ripening.

The wines exhibit tremendous vibrancy, whilst retaining the elegance characteristic of the high altitude terroir.

VINTAGE CONDITIONS

The lead up to harvest 2007 one of the driest in a decade. The resultant yield was well below average, but with stunning flavours, both in character and intensity. Careful canopy management resulted in low crops of around 5 tonnes per hectare and intense fruit flavour.

This chardonnay was picked in late January and early February, and shows clean, strong fruit flavour and a sugar level of 13-13.5 Baume.

WINEMAKER NOTES

Winemakers: Philip Shaw, Debbie Lauritz

Region: Orange, New South Wales

Alcohol: 13.5%

Winemaking notes: The chardonnay was harvested at night below 15C to avoid any oxidation and assist in cold settling. With cool clean fruit harvested the juice settled well. A cool fermentation was initiated in vat with a combination of yeast culture and native yeast.

A portion of juice was transferred to new French barriques for 6 months where it fermented. Both the vat and barrel wines were stirred regularly on lees after fermentation until early September. The final wine was racked off lees, cold stabilised, gently casein fined, then bottled in early October.

Maturation: Matured in new French Barriques for 6 months. It was then transferred to stainless steel tanks on lees.

Tasting Notes: Orange has been described as "Australia's answer to Burgundy" and it is chardonnay that is driving much of this reputation. Winemaker Debbie Lauritz describes this wine as "a beautiful rich golden hue, resulting from the low yielding '07 vintage. It is full bodied, showing lovely bright, citrus notes. It shows secondary flavour complexity from 6 months on yeast lees and a portion of the wine in oak ferment.

Also apparent is elegance and refinement, which is typical of the Orange region. It has great intensity of fruit flavour on the palate, as well as good length and a soft creamy finish and subtlety from the time in oak."

