

Climbing

2006 CLIMBING SHIRAZ

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 2006 was ideal with moderate rain falling between November and January. The rain stopped well before harvest, so the season was warm, dry and around 2 weeks early.

Careful canopy management resulted in low crops of around 7 tonnes per hectare and intense fruit flavour.

The shiraz grapes were picked in early March, showing intense fruit flavour and a with sugar level of 13.5-14 Baume.

WINEMAKER NOTES

Winemaker: Philip Shaw, Debbie Lauritz

Region: Orange, New South Wales

Alcohol: 13.8%

Winemaking notes: The shiraz fruit was destemmed, cold macerated then inoculated with cultured yeast to initiate fermentation. Juice was pumped over 2-3 times a day early in the ferment, slowing down to daily towards the end of ferment. Once dry, the wine macerated on skins for 5 -10 days to gently extract fine grape tannins.

Once taken off skins, half the blend was transferred to 70% American oak and 30% French oak for maturation. The wine was blended, egg white fined, racked, filtered and bottled in January 2008.

Maturation: American and French barriques for 12 months.

Tasting Notes: The Shiraz from this region is not one to deliver big sweet fruits; the style resembles a more European flavour, which can be attributed in part to the cool climate. This brings clarity of fruit and earthy characters to the wine. It shows bright fruit on the nose and palate, enhanced by natural spiciness and background oak.

Winemaker Debbie Lauritz describes this wine as "having good intense colour, rich vibrant fruit and a touch of oak with intense plum fruit dominating. The 2006 Climbing Shiraz will evolve well with up to 10 years cellaring." Eat with Tomato-based pasta sauces, Roast lamb or Venison

Awards: Trophy, 2007 National Cool Climate Wine Show, "Champion Central Ranges Wine"
Trophy, 2007 National Cool Climate Wine Show, "Champion Shiraz"
Gold, 2007 National Cool Climate Wine Show
Gold, 2007 National Wine Show
Gold, 2007 Orange Wine Show
Silver, 2007 Riverina Wine Show

