

ROLLING

Wines

2007 ROLLING SAUVIGNON BLANC SEMILLON

ABOUT ROLLING WINES

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

With the Rolling brand, we've created a range of fantastic, easy drinking wines. A great companion for food or just to enjoy on their own.

ABOUT THE WINE

- Blend:** 55% Sauvignon Blanc, 45% Semillon
- Aroma:** The 2007 Sauvignon Blanc Semillon aroma shows a hint of tropical fruit and lime flavour, with a hint of grassiness from the semillon.
- Palate:** The palate is delicate but lively in structure, with good intensity on the mid palate and a crisp lingering finish. It shows excellent balance, with lovely primary fruit notes complemented by subtle acidity.
- Eat with:** A great aperitif if no food is to hand. It would also go brilliantly with antipasto, sushi or blue-eyed cod.
- Awards:** Bronze, 2007 Melbourne Wine Show
Bronze, 2007 Riverina Wine Show



WINEMAKER'S NOTES

- Winemaker:** Philip Shaw, Debbie Lauritz
- Region:** Central Ranges, New South Wales
- Alcohol:** 13.5%
- Vintage Notes:** 2007 was a warm and dry vintage. While crop yields were down, the flavour has wonderful intensity. Harvesting began in late February and was done entirely in the cool of the morning to preserve the delicate varietal characters.
- Winemaking notes:** The sauvignon blanc and semillon were harvested and fermented separately. The wines were clean racked and cool fermented in vat. The blending is structured so as to show the fruit of the sauvignon blanc balanced with some of the softer characters of the semillon.