

ROLLING

Wines

2007 ROLLING CHARDONNAY

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

- Aroma:** The 2007 Rolling Chardonnay has peach and melon fruit aroma balanced with toasty and vanillin oak characters.
- Palate:** The wine has a medium structure, good weight on the mid palate with refreshing white peach flavour and nice length.
- Eat with:** Anything! Especially good with Thai salads, grilled barramundi or pork rillettes.
- Awards:** Bronze, 2007 National Cool Climate Wine Show
Bronze, 2007 National 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:** Harvested at night to maximise flavour and avoid oxidation. This chardonnay received minimal handling and stabilization prior to bottling. Minimal oak was used to highlight the fruit.
- The end result is a rich, clean wine with vibrant fruit. We've deliberately avoided the over-the-top, oaky wines that are sometimes seen on the chardonnay circuit.