

ROLLING

Wines

2006 ROLLING SHIRAZ

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 2006 Rolling Shiraz is medium red with a deep hue. The aroma shows classic red berry and plum notes backed up with subtle vanillin and chocolate characters and 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:** Gold, 2007 Orange Wine Show
Silver, 2007 Cowra Wine Show
Bronze, 2007 National Cool Climate Wine Show
Bronze, 2007 Royal Melbourne Wine Show
Bronze, 2007 Riverina Wine Show
Top 40, 2007 NSW Wine Awards



WINEMAKER'S NOTES

- Winemaker:** Philip Shaw, Debbie Lauritz
- Region:** Central Ranges, New South Wales
- Alcohol:** 14.0%
- Vintage Notes:** 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.
- 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.