

ROLLING

Wines

2006 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 high-land sunshine, gives the fruit incredible colour and vibrant flavours.

With the Rolling brand, winemaker Philip Shaw has created a range of fantastic, easy drinking wines. A great companion for food or just to enjoy on their own.

ABOUT THE WINE

- Blend:** 52% Sauvignon Blanc, 48% Semillon
- Aroma:** The 2005 Sauvignon Blanc Semillon aroma shows nice Kiwi and Lime fruits.
- 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.



WINEMAKER'S NOTES

- Winemaker:** Philip Shaw
- Region:** Central Ranges, New South Wales
- Alcohol:** 12.5%
- Vintage Notes:** 2006 was quite early for us – we started harvesting on Valentine's Day (very romantic!). Weather conditions were perfect, Daytime temperatures ranged from 13°C to 30°C, with whites harvested in the cool of the morning
- Winemaking notes:** The Sauvignon Blanc Semillon is a tank fermented wine showing primary fruit characters of the vintage. The blending is structured so as to show the fullness of the Sauvignon Blanc balanced with some of the softer characters of the Semillon.