

ROLLING

Wines

2006 ROLLING CHARDONNAY

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

- Aroma:** The 2006 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.



WINEMAKER'S NOTES

- Winemaker:** Philip Shaw
- Region:** Central Ranges, New South Wales
- Alcohol:** 13.5%
- 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:** 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.