

# ROLLING

Wines

## 2004 ROLLING SHIRAZ

### 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 2004 Rolling Shiraz is medium red with a deep hue. The aroma shows chocolate characters with a touch of spice and lifted vanillin aromas.
- Palate:** Soft berry characters are the key element of the palate. Soft blackberry and redcurrant notes are balanced by soft tannins and a subtle oak finish.
- Eat with:** Tomato-based pasta sauces, roast lamb, venison.
- Awards:** Silver, 2005 Orange Wine Show  
Bronze, 2005 Adelaide Wine Show



### WINEMAKER'S NOTES

- Winemaker:** Philip Shaw
- Region:** Central Ranges, New South Wales
- Alcohol:** 13.5%
- Vintage Notes:** The growing season for the 2004 vintage was a dry vintage in NSW. Autumn turned out to be perfect with cool nights and mild days enabling a long ripening period for the grapes.
- Winemaking notes:** The Rolling Shiraz is fermented at 25°C and pressed before dryness to enhance its fruit characters. The blend is principally Shiraz but is selected and blended with a small parcel of cabernet sauvignon so as to give the wine more structure to balance the fleshy shiraz fruit.

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.