

# ROLLING

Wines

## 2004 ROLLING CABERNET MERLOT

### 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:** 80% cabernet sauvignon, 20% merlot
- Aroma:** The 2004 Rolling Cabernet Merlot is bright red cherry. The aroma shows the chocolate and berry characters of the cabernet, while the merlot provides a lovely hint of plum. Vanillin oak notes are apparent without dominating.
- Palate:** The palate is rich and beautifully structured. The cabernet's blackberry and cigar box hints are supported by the merlot's cherry flavours. Finished off with subtle tannins and a lingering aftertaste.
- Eat with:** Roast beef, peppered steak.



### WINEMAKER'S NOTES

- Winemaker:** Philip Shaw
- Region:** Central Ranges, New South Wales
- Alcohol:** 14.0%
- Vintage Notes:** The growing season for the 2004 vintage was a dry vintage in NSW. During the last week of January and the first two weeks of February warmer than normal condition prevailed followed by light rain. Autumn turned out to be perfect with cool nights and mild days enabling a long ripening period for the grapes.
- Winemaking notes:** The grapes are fermented at 25°C and pressed before dryness to enhance its fruit characters. The blending provides good structure of the Cabernet with the softness and fullness in the mid palate of the Merlot.
- True to Rolling form, this wine shows off the fruit, rather than hiding it behind excessive oak, residual sugar or tannins.