

Climbing

Sourced from the higher elevations of our Estate grown vineyard above 600m (Orange appellation) "Climbing" wines exhibit intense flavours courtesy of lower yielding vines set on ancient soils, extremely cool nights and carefully nurtured viticulture. The Climbing range exhibit carefully added winemaking techniques to deliver complexity that layers the natural bright and elegant fruit character. The label is inspired by the higher elevation vines that give such a unique character and was drawn from an 1880's Dive Circus poster with the dashing Henry scaling the heights inspired by the local extinct volcano peak, Mount Canobolas.



2016 CLIMBING CHARDONNAY

BLEND: 100% Chardonnay

REGION: Orange, NSW

HARVEST: Early February 2016

WINEMAKING: Following gentle handling and pressing, the juice was only roughly settled, with a racking taking heavy juice solids for ferment. 75% of the blend was fermented in new & old French barrels, for palate texture & complexity. 25% was fermented in stainless steel, for freshness & fruit purity. Post ferment, both the tanks and barrels were stirred fortnightly on yeast lees. The wine remained on yeast lees until November, at which point both tank and barrel fermented portions racked and blended, with the final blend a balance between fruit driven and complex oak matured portions.

BOTTLED: Late January 2017

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Bright golden with green edges.

AROMA: Zesty citrus & white stone fruits, combine with a hint of yeastiness & oak lift.

PALATE: Elegant, medium bodied with stone fruit & citrus; subtle integrated oak, softy textured palate with yeasty & creamy characteristics, finishing with a crisp acid structure

CELLAR: Drink now or cellar for up to 5 years.

SERVE WITH: A perfect accompaniment to seafood pasta, veal and chicken

ALCOHOL: 12.5%