

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 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.



2017 CLIMBING PINOT GRIS

BLEND: 100% Pinot Gris

REGION: Orange, NSW

HARVEST: 28th February 2017

WINEMAKING: This parcel of Pinot Gris was harvested at optimum fruit ripeness to achieve a ripe fuller bodied wine style. Post pressing, the juice was lightly clarified. 25% of the parcel was then transferred to old French oak barriques for ferment, with the remaining 75% remaining in stainless steel for ferment. The ferment was stopped with a small amount of residual sugar (5g/L) left in the wine to contribute to palate weight and balance.

Post ferment both parcels were regularly stirred on yeast lees to gain palate texture. The oak and tank parcels were then blended, stabilised and filtered for bottling.

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

APPEARANCE: Pale straw with green edges

AROMA: Honeysuckle, pear & citrus fruits.

PALATE: Honey, pear and peach flavours, softly textured and creamy palate, hint of residual sugar balanced by crisp acidity.

CELLAR: Drink now whilst fresh and lively or cellar for up to 3 years.

SERVE WITH: A great match for spicy food, especially Indian, Thai and fusion dishes with a touch of sweetness.

ALCOHOL: 12.0% 7.1SD