

ROLLING

Wines



2009 ROLLING SPARKLING PINOT GRIGIO CHARDONNAY

Rolling Wines are sourced from the Central Ranges region of the vineyard. The continual cool temperatures, coupled with intense sunlight, gives the fruit incredible colour and vibrant flavours.

With the Rolling brand we've created a range of fantastic, easy drinking wines. A great companion for food or just to enjoy on their own.

THE WINE

Aroma	A vibrant, sparkling wine with fresh, lifted apple and pear flavours on the nose. Hints of nutty complexity layer the fruit driven aromas.
Palate	Fresh-cut apple and pear fruits from the Pinot Grigio and melon from the Chardonnay overlay the softly textured palate. The fine creamy mousse lifts the palate while the wine closes with a fresh crisp finish.
Eat with	Perfect as an aperitif with fresh goat's cheese and asparagus canapés. Equally delicious with freshly shucked oysters or grilled King Prawns marinated in citrus fruit.

WINEMAKER'S NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, New South Wales
Alcohol	13%

VINTAGE

An ideal growing season led up to the 2009 harvest, with good rains in spring and early summer. This resulted in healthy, balanced canopies and good soil moisture. The moderate crop levels produced fruit with a real generosity of flavour.

WINEMAKING NOTES

The Pinot Grigio and Chardonnay blocks were harvested separately, aiming for 11 Baume with high natural acidity. Harvest took place in early February in the early hours of the morning. The fruit was gently pressed at the winery with only the early free run portion of juice kept for this wine. The juice was clarified and cool fermented separately in stainless steel tanks. The Pinot Grigio and Chardonnay were blended to attain the best balance of fruit and crispness in the wine (55% Pinot Grigio & 45% Chardonnay). This blend was matured on yeast lees for a further 4 months prior to secondary fermentation.