

# ROLLING

## Wines



### 2009 ROLLING SAUVIGNON BLANC SEMILLON

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 wine with real lift and freshness. Lime juice and zesty notes combine with passionfruit and a hint of grassiness.
Palate	A delicate, textured palate offering lively acidity and fine minerality. Subtle almond and nectarine flavours round out the palate. Finishes dry and crisp.
Eat with	King prawns with garlic, chili and parsley or Ravioli stuffed with ricotta and spinach in a white wine, cream sauce

#### WINEMAKER'S NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, New South Wales
Alcohol	12%

#### 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 Sauvignon Blanc and Semillon grapes were picked separately to ensure that each variety had achieved its optimal ripeness and fruit characteristics. Harvested in the cool of the morning, the grapes were crushed and pressed. The resulting juices were clarified and then fermented at cool temperatures in stainless steel tank. Post-ferment various blends were trialled, with the final blend structured to promote fruit flavour, freshness and a soft mouth feel.

