

ROLLING

Wines



2008 ROLLING SHIRAZ

Rolling Wines are sourced from the Central Ranges area our vineyard, in the foothills surrounding the town of Orange, NSW. 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	Red berries and perfumed plum fruits are underpinned by earthy aromas and a hint of mocha.
Palate	This medium bodied Shiraz has juicy sweet red fruits that dominate the palate. The ripe fruit is complemented by subtle oak and silky, smooth tannins.
Eat with	Baked tuna Siciliana with black olives and tomatoes, Moroccan spiced lamb cutlets or a wedge of aged cheddar.

WINEMAKER'S NOTES

Winemaker	Debbie Lauritz
Region	Central Ranges, New South Wales
Alcohol	14.0%

VINTAGE

2008 was a cool vintage with rainfall late during the growing season, resulting in moderate crop levels. These conditions ensured even ripening and good flavour development. As vintage commenced, the region experienced some warmer temperatures and we began to harvest the Shiraz blocks in early March through until late March.

WINEMAKING NOTES

The Shiraz fruit was picked at optimal ripeness to create a gentle yet full flavoured wine. The Shiraz blocks were harvested during the daytime and crushed directly to tank. Fermentation was quickly initiated and proceeded at 25°C with gentle skin contact. The juice was pressed off prior to dryness to promote a soft structure in the finished wine.

The wine matured for 12 months in a combination of French and American oak, with the winemakers always ensuring that the ripe fruit dominated the palate, rather than oak or tannin.

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