

ROLLING

Wines



2007 ROLLING CABERNET MERLOT

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	Bright cherries, blueberries, liquorice and spice lift from the glass.
Palate	A softly-structured wine, the Merlot adds ripe berry fruits and mid-palate fullness whilst the Cabernet portion brings a hint of leafiness, ripe tannins and good length.
Eat with	Basil chicken cannelloni or polenta with sautéed mushrooms and thyme.

WINEMAKERS' NOTES

Winemaker	Debbie Lauritz & Phillip Shaw
Region	Central Ranges, New South Wales
Alcohol	13.5%

VINTAGE

2007 was a warm and dry vintage which led to low crop yields off our Cabernet Sauvignon and Merlot vines. This resulted in fruit with intensity of colour and a great generosity of ripe flavour. Careful management in the vineyard meant the low crops were of high quality. The Cabernet Sauvignon and Merlot fruit was harvested in early March, in the cool of the morning to retain the bright fruit flavours.

WINEMAKING NOTES

The Cabernet Sauvignon (75%) and Merlot (25%) grapes were fermented separately at 25 to 30 degrees and pumped over twice daily. With the Rolling wines we're trying to emphasise bright fruit characters and minimise winemaking input, so when the ferments were close to finish we gently pressed off the juice. In blending this wine the Cabernet provides structure and length that, when combined with the bright berry fruits and mid-palate weight of the Merlot, creates an approachable, ready to drink wine style.

