

ROLLING

Wines



2008 ROLLING 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	White peach, citrus and melon aromas overlay yeasty, creamy notes typical of cool-climate Chardonnay.
Palate	The crisp citrus backbone supports ripe melon flavours in the mouth. The textured, soft mouth-feel and hint of oak add weight and length to the palate.
Eat with	Match with classic fish & chips and home-made tartare sauce or try with a Thai chicken salad.

WINEMAKER'S NOTES

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

VINTAGE

Compared to 2006 and 2007, 2008 was a cooler and wetter vintage. However, careful vineyard management has ensured that the flavour intensity has been preserved, along with the advantages of a more even ripening.

WINEMAKING NOTES

The fruit was harvested in the cool hours of the morning. On arrival at the winery the grapes were gently pressed. The juice was clarified to leave a small amount of solids and ferment initiated at quite warm temperatures 15 to 18 degrees. Post ferment the wine was stirred on yeast lees for several months to promote yeast autolysis resulting in the creamy, soft mouth-feel of the wine. Only a small portion of the blend is fermented and matured with French oak, resulting in the final wine being only very lightly oaked.

