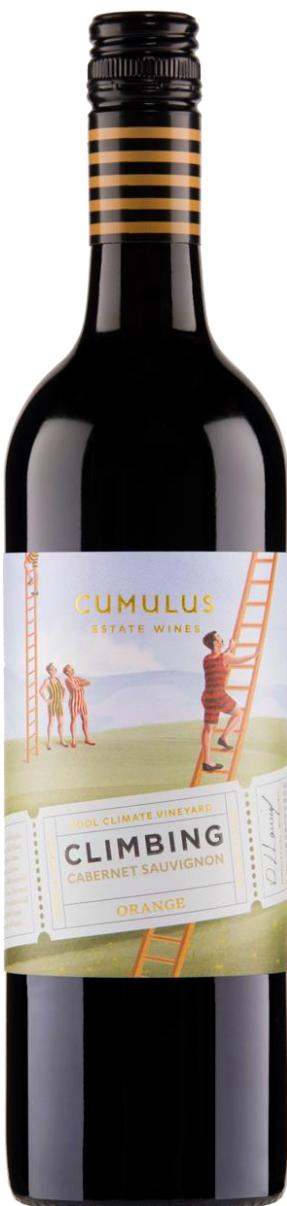


# CLIMBING

The Climbing labels are inspired by the high elevation of the Orange region. Our hero Henry is scaling the heights of our single estate vineyard over 600m with local Mt Canobolas in the background. The newly illustrated wrap label includes an embellished circus ticket with serrated edges honouring the history of the travelling circus in the region and surrounding areas. Climbing wines exhibit intense flavours courtesy of lower yielding vines set on ancient soils, extremely cool nights and carefully nurtured viticulture.

### 2016 CLIMBING CABERNET SAUVIGNON



- BLEND:** 100% Cabernet Sauvignon
- REGION:** Orange, NSW
- HARVEST:** Early March 2016
- WINEMAKING:** Our best Cabernet block, 52N was selected to craft this wine. Fruit was de-stemmed and the must warmed to go straight into fermentation. Pumped over twice daily during peak of fermentation, which lasted 7 days. Then reduced to once daily pump over post ferment for a further 7 days. One parcel of fruit was pressed straight off skins, whilst the second was kept on skins for 3 months post ferment maceration. Following this, the wine was gently drained and pressed off skins, then matured for 12 months in a combination of 225L & 400L French oak barrels with 20% new oak. Following barrel maturation, wine was racked, lightly fined to help soften tannins, then filtered for bottling.
- WINEMAKER:** Debbie Lauritz. B Ag. Sci. (Oen)
- APPEARANCE:** Rich red with purpled edges.
- AROMA:** Dark berry fruits, choc mint & a classic hint of cool climate leafiness.
- PALATE:** A full bodied & elegantly structured wine showing varietal cabernet characters of dark fruits, particularly blackcurrants & dark-skinned plums. Subtle dark chocolate & mocha notes from oak maturation adds complexity. Savoury chewy tannins form the backbone of the palate, ensuring good flavour persistence & length.
- CELLAR:** Up to 7 years.
- SERVE WITH:** Juicy steak, lamb cutlets or a hearty casserole
- ALCOHOL:** 13.5% 8.1SD