



TASTING NOTES

CARLEI ESTATE CHARDONNAY 2002



Variety:	Chardonnay
Vintage:	2002
Harvest date:	12th April, 2002
Vineyard location:	Yarra Valley
Oenological Data:	Harvest Beaume – 13.2 Total acidity – 8.2 g/l pH – 3.37 Alcohol – 13.0% alc/vol

Winemakers' Notes: The fruit is from low yielding (1.0 tonne/acre), dry grown old vines from Yarra Valley. The grapes were whole bunched pressed - the resulting juice being oxidatively handled and racked with solids to barrels. Each barrel was treated as an individual batch - A combination of either a cultured yeast (individual yeast per barrel) or a natural ferment resulting in different flavour profiles which were blended after 12 months batonnaged and maturation in new and used French oak.

Tasting Notes: There is a pale gold colour, which forebodes an intense, complex wine. One whiff of the bouquet and these indications are true. Along with intense tangy citrus and nectarine, some roasted nuts, a hint of butter and some yeasty overtones. Completing the picture is well-integrated vanillin French oak. This is wrapped in a creamy texture that is dry and talc like with crisp acid at the finish.

Media: "Very complex flavour and structure" - Ranked Best of the Best of Australian Wine 2005, Rated 95 - James Halliday Wine Companion 2005.