



Carlei Estate & Carlei Green Vineyards

Carlei Estate Shiraz 2003

Variety: Shiraz
Vintage: 2003
Harvest date: 19th, 20th & 21st April 2003
Vineyard location: Heathcote
Oenological Data: Harvest Baumé – 13.5 to 14.5
Total acidity – 7.5 g/l
pH – 3.39
Alcohol – 14.0% alc/vol
Production 550 dozen

Winemaker's Notes: A very low yielding vineyard with deep red Cambrian soils, planted on an easterly slope. Harvested over a few days to ensure optimum balance, ripeness and intensity of flavour. The fruit was destemmed; berries not crushed or pumped to preserve their physical integrity and transferred to open 3800 litre French oak foudres. Natural fermentation was followed by extended maceration of 3 to 5 weeks. The wine was aged in 60% new French oak, with a couple of Hungarian barrels for added interest, over 24 months.

Tasting Note: Complex brown spice and pepper on the nose with ripe plums and a lifted floral note. This is a very powerful wine with typical earthiness and chewy, fleshy texture. The finish is persistent with fine tannins and a fabulous balanced acidity. There is some musky perfume and smoky new oak as well. Classically structured, this wine offers lovely drinking now but will improve over the next 3 to 5 years. It should then mature slowly for many years hence.

Cellaring: 8 to 10 years or more



Awards & reviews

Equal Top Gold Medal Class 24 – 2005 Winewise Small Vignerons Awards

Bronze Medal – Visy Board 2005 Great Australian Shiraz Challenge

“The oak is seamlessly integrated, adding some vanillin notes and complexity, plenty of juicy plum characters with a savoury overlay.”

Good Drinking – The Age July 30th, 2005 – Jane Faulkner

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