



Carlei "Sergio's Blend" Shiraz 2003

Variety: Shiraz 87%, Sangiovese 10%,
Cabernet Sauvignon 3%,

Vintage: 2003

Harvest date: Various dates in March 2003

Vineyard location: Central Victoria

Oenological Data: Harvest Baumé – 14.0 to 14.5

Total acidity – 6.8 g/l

pH – 3.47

Alcohol – 14.0% alc/vol

Production 740 dozen

Winemakers' Notes: A combination of different fermentation techniques were used for the various batches that contribute to this blend. The use of open fermenters, both French oak and stainless steel, natural (indigenous) yeast and prolonged maceration times of up to 24 days has produced a wine of complexity and balance. A luscious, morish wine that has the ability to age.

Tasting Note: Aromas of ripe plums, dark cherries and a hint of cola are complexed by earthy, savoury notes and a slight ethereal lift. The palate is full bodied with flavors of ripe, juicy, dark red fruits, a touch of grip from fine tannins and great persistence on the finish. This wine has excellent balance and structure, ripe and round but kept in check by lovely acidity. A wine made for pure enjoyment.

Cellaring: 2 to 5 years, if you can resist it now!



Carlei Wines Pty. Ltd.

PO Box N69, Armadale North, VIC 3143

P: +61 3 9822 1157 F: +61 3 9822 0387 E: alex@carlei.com.au

www.carlei.com.au