



2005 Carlei Tre Rossi

Variety:	Shiraz 60%, Barbera 30% Nebbiolo 10%
Vintage:	2005
Harvest date:	Shiraz: 22 & 24/03/05 Barbera: 19/03/05 Nebbiolo: 10/04/05
Vineyard location:	Upper Goulburn – Shiraz, Nebbiolo Lake Marmel - Barbera
Oenological Data:	Harvest Baumé – Shiraz: 14.4 & 14.9 Barbera: 14.4 Nebbiolo: 15.0 Total acidity – 6.9 g/l pH – 3.49 Alcohol – 14.7% alc/vol
Production	500 dozen
Release date	1/11/06

Winemakers' Notes: Hand harvested at two tonnes per acre off dry grown vines. The fruit was destemmed without crushing to maintain whole berries and then vinified naturally in open French oak fermentors. Prolonged maceration with hand plunging and pumping over for up to 30 days together with fermentation temperatures reaching 36 °C ensured maximum extraction of flavours and other essential fruit components such as tannins and colour. The Shiraz was aged in 30% new French oak barriques for a period of 16 months, while the Barbera and Nebbiolo were aged in seasoned French oak hogsheads and puncheons. Retention of good natural acidity from the Barbera will ensure this wine will age for some years to come.

Tasting note: Aromas of roasted meats and earth combine with plums, spice and licorice notes to paint a wonderfully enticing picture. In the mouth it is juicy and savory with fine ripe tannins, excellent structure and balanced acidity. Multi-layered, rich and rewarding; this wine will continue to develop



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