



Carlei Estate & Carlei Green Vineyards

Carlei Green Vineyards Pinot Noir 2003

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| Variety: | Pinot Noir |
| Vintage: | 2003 |
| Harvest date: | 5 th , 13 th , 15 th & 25 th April, 2003 |
| Vineyard location: | Yarra Valley, various |
| Oenological Data: | Harvest Baumé – 13.0 to 13.5 Total acidity – 7.52 g/l pH – 3.45 Alcohol – 14.3% alc/vol |
| Production | 500 dozen |

Winemakers' Notes: The fruit is from low yielding vines from three different sites in the Yarra Valley. After harvest, the grapes were totally destemmed and the berries were not crushed. The fruit from the different sites were divided into two batches and transferred into open wooden and stainless steel vats; the first part was fermented with introduced yeast, the other was allowed to naturally ferment with its indigenous yeast for up to thirty days on skins. From the different locations, each batch produced different flavour profiles, which were blended after 14 months maturation in new and used French oak.

Tasting Note: A warmer year provided Pinot Noir at the riper end of the spectrum. Dark red fruits and cherries are tempered with fresh beetroot and typical Yarra earthy notes. The palate follows this theme, everything wrapped in fine ripe tannins, finishing with very good acidity. The wine has a medium weight, is long and balanced with a silky texture and excellent structure. A luscious, juicy wine that will build more complexity over the next 3 to 5 years.

Cellaring: 3 to 7 years



Awards & reviews

Grand Winner 2005 Cathay Pacific Taste of Australia Wine Challenge, Hong Kong

Best of Pinot Noir 2005 Cathay Pacific Taste of Australia Wine Challenge, Hong Kong

Top 100 New Releases – Gourmet Traveller Wine - Dec 2005, Huon Hooke

Bronze Medal Class 21 – 2005 Winewise Small Vignerons Awards

“This needs time to open up. Then it reveals good, sweet ripe cherry flavour, which is slightly masked when young by some youthful tannins. A more structured Pinot than many. It's best with food.

Put to the test, Top Aussie Red – SMH, November 8th 2005 Huon Hooke

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