



Carlei Estate & Carlei Green Vineyards

Carlei Green Vineyards Shiraz 2004

Variety: Shiraz
Vintage: 2004
Harvest date:
Vineyard location: Heathcote, various
Oenological Data: Harvest Baumé – 13.7 to 15.0
Total acidity – 8.24 g/l
pH – 3.43
Alcohol – 14.7% alc/vol
Production 2800 dozen

Winemaker's Notes: The Shiraz fruit (two different clones) is from low yielding vines and was harvested over a period of a week to ensure optimum balance, ripeness and intensity of flavour. They were destemmed; berries not crushed or pumped to preserve their physical integrity and transferred to a majority of open 3800 L wooden and some stainless steel 3000 L vats. A combination of different maceration times (mainly pumping over) from 12 to 24 days on skins and a majority of the batches were naturally fermented. The wine was aged in new and used French and Hungarian oak for 22 months.

Tasting Note: Very deep red with a purple hue, the aroma has intense ripe red and black fruits avoiding any over-ripe elements. Hints of spice and savoury notes lead to a palate that complements the aromas, rich and round with intense, juicy and chewy fruit, framed by soft but persistent tannins and a touch of oak. A lingering, balanced mineral acidity finishes a complex wine representing the classical Cambrian terroir in a warmer year. Although the wine is rich, it shows a focused structure and will therefore continue to develop with further bottle aging.

Cellaring: 8-10 years

Expected retail: \$27.00



Awards & reviews

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