



2005 Carlei Tre Amici

Variety:	Sangiovese 70%, Cabernet Sauvignon 20% Merlot 10%
Vintage:	2005
Harvest date:	Sangiovese: 19/03/05 Merlot: 8/04/05 Cabernet Sauvignon: 18/04/05
Vineyard location:	Lake Marmel – Sangiovese Yarra Valley – Cabernet Sauvignon and Merlot (Biodynamically certified)
Oenological Data:	Harvest Baumé – Sangiovese: 13.6 Merlot: 14.7 Cabernet Sauvignon: 14.1 Total acidity – 6.2 g/l pH – 3.53 Alcohol – 15.0% alc/vol
Production	350 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 35 °C ensured maximum extraction of flavours and other essential fruit components such as tannins and colour. The Sangiovese was aged in a large seasoned Foudre for a period of 16 months, while the Cabernet Sauvignon and Merlot were aged in seasoned French oak barriques.

Tasting Note: Complex aromas, dark sour cherries and hints of tar, complimented by dusty, savory notes. Ripe cherry and berry flavours are kept in check by fine dry tannins, great texture and savory elements as suggested by the nose. All of this is wrapped around a beautiful core of acid creating a supple and approachable wine that cries out for food and will improve with further bottle age.



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