



Carlei Estate & Carlei Green Vineyards

TASTING NOTES

2023 CARLEI ESTATE COSMOIR NORD GRENACHE



Variety:	Grenache
Vintage:	2023
Harvest date:	22 nd April 2023
Vineyard location:	Northern (NORD) Heathcote (Easterly aspect, Cambrian soils)
Viticulture:	Vertical shoot positions, spur pruned, PT23 clone. 154 meters above sea level. Organically grown since 2001, biodynamically converted in 2006. Certified "A" grade organic under the Biological Farmers of Australia.
Soil Characteristics:	Deep red volcanic Cambrian soils.
Oenological Data:	Harvest Beaume – 13.6 Total acidity – 5.6 g/L pH – 3.60 Alcohol – 14.3%
Production:	172 dozen (approx.)
Winemaker's Notes:	Grown from very low yielding vines (1 tonne/acre) in deep red Cambrian soils (Basalt origin) on a slight easterly slope in the northern aspect of Heathcote. The fruit was hand harvested based on the lunar calendar cycle to reflect the cosmic influences on the primary flavour characteristics of the fruit, whilst also considering the optimum balance, ripeness and intensity of flavour. The fruit was destemmed; berries were not crushed or pumped to preserve their physical integrity and transferred to two closed 4000 litre wooden vats. Natural fermentation with maceration times were (mainly pumping over to maintain berry integrity) for 20 days on skins. The different batches of wine were aged separately in small used 225 litres French casks for 12 months, then recently blended. No fining or additions except for light SO2 additions.
Tasting Notes:	Jeni Port from Halliday writes <i>"First production after Heathcote viognier vines were grafted to grenache, aged in old oak for 12 months, then tank for three months. What a debut! Made in the nouveau style, it bursts out of the glass, open and perfumed, and sets off at a pace on a journey fueled by red berries and bright spice. A veritable boom of ripe raspberries, black cherry, florals, hints of wild herbs, black pepper and red licorice greets the drinker with energy and life. Travels smoothy, runs long with an easygoing attitude. Deceptively elegant. One to watch". 94 Points.</i>
Cellaring:	Up to 10 years

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