



Carlei Green Vineyards Sauvignon Blanc 2024

Variety: Sauvignon Blanc
Vintage: 2024
Harvest date: Early April, 2024
Vineyard location: Yarra Valley – Deep red soils over limestone with an easterly aspect in.
Oenological Data: Harvest Baume – 13.0
Total acidity – 6.9 g/l
pH – 3.30
Alcohol – 13.0 Alc/vol
Production 220 cases

Winemaker's Notes: The grapes were harvested at optimum ripeness to encapsulate a flavour profile reflecting the maturity of the fruit, crushed and airbag pressed. The juice was fermented 50% in stainless tanks and 50% in 675 litre ceramic egg fermenter to add texture through natural lees stirring. Fermentation proceeded with indigenous (natural) and inoculated yeast and aged for 6 months prior to bottling in May 2024 to reserve the primary fruit elements. The wine was bottled under screwcap.

Tasting Note: Very pale straw in colour, its bouquet is straw, some gooseberry, cut grass and some savoury notes with some underlying mineral acidity. The palate has striking citrus and less passionfruit/gooseberry with some underlying nutty aromas from the egg fermentation. The texture is harmonious with its' primary and winemaking components are well integrated. The finish is clean and complex with some lingering acidity.

Cellaring: Ready to drink now



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