



Carlei Estate & Carlei Green Vineyards

Carlei VAT 58 Shiraz 2019

Variety: Shiraz 100%
Vintage: 2019
Harvest date: Various dates in February 2019
Vineyard location: Rutherglen & Central Victoria
Pedology: 1. Gravelly loams over yellow red clays.
2. Decomposed granite loam over yellow orange clays
Oenological Data: Harvest Baumé – 14.0 to 14.5
Total acidity – 6.8 g/l
pH – 3.50
Alcohol – 14.5% alc/vol

Winemakers' Notes: A combination of different fermentation techniques using selected yeast strains (Syrah) and indigenous strains (natural) in 10 tonne fermenters for the various batches of fruit contributed to this final blend. The use of open large French oak and closed stainless steel vats with prolonged maceration times varying from 12 to 30 days resulting in different extraction profiles has produced a wine of complexity and balance. The wine was aged for a period of 12 months in some new and old French oak barrels, then transferred to stainless tanks to harmonize the wine.

Tasting Note: This is the second wine in the "VAT" series from our vineyards from across our stable of Shiraz in Victoria. Being predominantly a warm climate, there is lovely ripe dark red berry fruits and dark cherries with a hint of black pepper spice make the aroma and palate interesting. There is less of the "sweet" character. The palate is rich in intense fruits and balanced acidity but soft in tannin to enjoy now as a youthful wine or can be laid down to enjoy in years to come. A wine made for pure enjoyment.

Cellaring: 10 years, if you can resist it now!

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