



Carlei Green Vineyards Cabernet Sauvignon 2020



Variety:	Cabernet Sauvignon
Vintage:	2020
Harvest date:	15 th April 2020
Vineyard location:	Yarra Valley, Victoria.
Viticulture:	Clone – SA125
Oenological Data:	Harvest Baumé – 12.4 Total acidity – 6.7 g/l pH – 3.38 Alcohol – 13.5% alc/vol
Production	350 dozen

Winemaker's Notes: The grapes were totally destemmed and then transferred to 4000 litre closed wood fermenters. Prolonged maceration (aging on skins for 20 days) using either natural and with selected strain of Bordeaux yeast to express primary fruit aromas and flavours. The wine was pressed and transferred to a 40% New French oak barriques and aged for 24 months. The result is a balanced wine of lovely fruit with soft fine tannins with complex aromas and flavours. Such a wine will benefit from further ageing over the next 7 to 10 years.

Tasting Note: Lifted blackberry fruits dominate the bouquet with cedar and varietal leafy nuances. Ripe and rich in flavour, the mixed fruits, vanilla and earthy notes are framed by fine tannins that are integrated. The decomposed sedimentary duplex soils contribute to the earthy notes, which add further richness and complexity to the wine. This is a classic Yarra Valley Cabernet Sauvignon, ripe and balanced with persistent fruit and varietal character.

Cellaring: 5 to 10 years

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