



Carlei Green Vineyards Pinot Gris 2019

Variety: Pinot Gris
Vintage: 2020
Harvest date: Various dates of March and April 2020
Vineyard location: Cardinia Ranges and King Valley
Oenological Data: Harvest Baumé – 13.5 to 13.8
Total acidity – 7.5 g/l
pH – 3.30
Alcohol – 13.5% Alc/vol
Residual Sugar – 2.07 g/l

Production 1150 dozen

Winemaker's Notes: The fruit was gently crushed, airbag pressed and cold settled. The juice was divided into separate 1 tonne stainless steel fermenters and barrels with natural yeasts as well as different yeast strains introduced to the individual batches to promote complexity. Post primary fermentation, the wine was lightly sulphured and fined, cold stabilized, filtered and bottled under screw cap.

Tasting Note: A slightly warmer year produced a wine of lifted aromas of spiced pear with a hint of citrus and exotic fruit. The palate supports the aromas with a minerally acidic palate, which also shows good breadth and texture as a result of some barrel fermentation. A beautiful core of focused acidity provides just the right balance with the touch of residual fruit sweetness, creating a complex and vibrant wine with superb mouth feel and length consistent with the previous vintages including the trophy awarded 2011 vintage.

Cellaring: 2 to 5 years



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