



Carlei Estate Chardonnay 2012

Variety: Chardonnay
Vintage: 2012
Harvest date: 13th April, 2012
Vineyard location: The Patch, Southern Blue Dandenongs, Yarra Valley
Oenological Data: Harvest Baumé – 12.5
Total acidity – 6.7 g/l
pH – 3.21
Alcohol – 13.0 % alc/vol

Production 216 dozen

Winemakers' Notes: The fruit is from a single block low yielding (1.5 tonne/acre), dry grown old vines from cooler Dandenongs in the Yarra Valley. The grapes were whole bunched pressed, the juice being oxidatively handled and racked with solids to French oak barrels (50% new), where natural ferments took place. Each barrel underwent occasional bâtonnage, with some going through partial malo-lactic fermentation to add another layer of complexity. The wine was blended and bottled after 14 months in oak.

Tasting Notes: There is a gold colour, which forebodes an intense, complex wine. One whiff of the bouquet and these indications are true. Along with intense tangy citrus and nectarine, some roasted nuts, a hint of butter and some yeasty overtones. Completing the picture is well-integrated vanillin French oak. This is wrapped in a creamy texture that is dry and talc like with crisp acid at the finish.

Last tasted Feb 2023: Lemon, tangerine, grilled cashew nuts, very textural, lingering palate with lovely acidic finish.

Enquires:

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