



Carlei Green Vineyards Shiraz 2018

Variety: Shiraz
Vintage: 2018
Harvest date: Various dates 20th February, 2018
Vineyard location: Cambrian soils on an easterly aspect in North Heathcote region.
Viticultural Practices: Certified Biodynamic
Oenological Data: Harvest Baumé – 13.5 Be
Total acidity – 5.28 g/l
pH – 3.48
Alcohol – 14.5% alc/vol
Production 1100 cases

Winemaker's Notes: The classical Cambrian grown Shiraz fruit (two different clones PT23 & 1654) is from low yielding vines and was harvested using the biodynamic calendar to ensure optimum balance, ripeness and intensity of flavour. The fruit was 90% destemmed with 10% whole bunches; berries not crushed or pumped to preserve their physical integrity and transferred to a majority of open 9000 L wooden vat. A combination of different maceration times (mainly pumping over) from 60 days on skins and naturally fermented with its indigenous yeasts. The wine was aged in new and used French oak barriques and puncheons for 24 months.

Tasting Note: Very deep vibrant red colour with a slight purple hue, the aroma has intense lifted ripe red and black fruits avoiding any over-ripe elements. Hints of black pepper spice and savoury notes lead to a palate that complements the aromas, rich and round with intense, juicy and chewy fruit, framed by soft but persistent tannins and a touch of French oak. A lingering, balanced mineral acidity finishes a complex wine representing the classical Cambrian terroir in a moderately warm year. Although the wine is rich, like its predecessor, it shows a focused structure and will therefore continue to develop with further bottle aging.

Cellaring: 10+ years

Expected retail: \$35.00



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