



Carlei Green Vineyards Chardonnay 2018

Variety: Chardonnay
Vintage: 2018
Harvest date: 15th April, 2018.
Vineyard location: Chirnside Park, Yarra Valley.
Oenological Data: Harvest Baumé – 13.0
Total acidity – 5.8 g/l
pH – 3.00
Alcohol – 12.9% alc/vol
Production: 450 dozen

Winemaker's Notes: The fruit was harvested from low yielding vines in the Yarra Valley. The parcels of grapes were whole bunched/lightly air bag pressed – the crushed juice was oxidative handled. The whole bunch juice was directly transferred with its "solids" to the barrels for primary fermentation. Each barrel was fermented with its natural yeast. Each barrel was occasionally bâtonnaged and blended after 12 months maturation in new (25%) and used French oak. Small parcels of malo-lactic fermentation were performed in some barrels for added complexity.

Tasting Note: Light yellow in colour with a green hue, the wine is showing lifted stone and citrus fruit along with some nutty aromatic nuances as a result of bottle age. There are aromas of some roasted nuts, slight match strike and a hint of vanilla oak covering up the fruit. The palate shows citrus, grapefruit and white peach with some savoury overtones and cashew nuts. This is wrapped in a creamy texture that is dry with crisp but gentle, soft acid at the finish. An elegant wine with balance and finesse that has the potential to age and develop further complexity in the bottle

Cellaring: at least 10 years

Recommended retail: \$30.00



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