

OENOLOGICAL & TASTING NOTES

2020 CARLEI ESTATE SUD SHIRAZ

Top 100 wines of Australia
Vintage 2007 - Matt Duke



"Sweeter than the Nord, with less evident tannin structure"

- *James Halliday* 93/100

Australian Wine Companion 2023

Variety: Shiraz

Vintage: 2020

Harvest date: 9th March 2020

Vineyard location: **SUD BLOCK:** Southern (SUD) Block, Heathcote (Easterly aspect, Cambrian soils)

Viticulture: **CLONE** "Graytown" Clone. Vertical shoot position, Spur pruned.
154 meters above sea level.
Biodynamically grown since 2010.
Certified "A" grade organic under the Australian Certified Organics.

Soil Characteristics: Deep red volcanic Cambrian soils.

Oenological Data: Harvest Baume – 13.9
Total acidity – 5.10 g/L
pH – 3.85
Alcohol – 14.5%
Bottling: Production: 322 dozen

Winemaker's Notes: Grown from very low yielding vines (2.5 tonne/acre) in the classic Cambrian soils. The fruit was harvested at optimum balance, ripeness and intensity of flavour. Vinification technique changed from the previous vintage. The fruit was divided into two batches;

- Batch 1 - approximately 67% destemmed; bin tipped to ensure the berries were not crushed or pumped to preserve their physical integrity as they were transferred to an open 4000 L wooden vat. Maceration (mainly pumping over) for a period of 45 days on skins and was naturally fermented.
- Batch 2 – approximately 33% was transferred as whole bunches into a 2000 litre stainless steel closed tank. It was filled with carbon dioxide to promote a carbonic maceration character in the wine and was therefore left in a closed tank on the skins and stalks for about 60 days, then gently pressed and racked into French oak barrels.

For both batches, the wine was aged in new and used French oak for 18 months, then both batches were transferred to stainless steel tanks for a further month to integrate and was bottled with no fining agents or filtration. Lightly SO2 additions prior to bottling.

Tasting Notes: A slightly warmer year than its predecessor with the usual complex savoury Asian spice (Kafir aroma), bay leaf, some soy, some truffle and white pepper on the nose with complimentary blueberry fruits, dark chocolate, plums, and ripe cherries with an earthy and brambly note of greater concentration. This is an elegant wine with typical gentle fruitfulness with elements of savouriness coupled with a soft, fleshy texture. The finish is persistent with apparent but fine tannins and a balanced acidity. This wine offers lovely drinking now but will improve over the next 10 years.

Cellaring & Closure: Closure is Screwcap; therefore, it should mature slowly for many years, perhaps up to 10 or even 15 years