



Carlei Estate & Carlei Green Vineyards

Carlei Shiraz 2019 – Vat 9

Variety: Shiraz 100%
Vintage: 2019
Harvest date: Various dates in February 2019
Vineyard location: North Western Victoria, Australia
Pedology: Various gravelly loams over yellow-red clays.
Oenological Data: Harvest Beaume – 14.0 to 14.5
Total acidity – 6.2 g/l
pH – 3.41
Alcohol – 14.5% Alc/vol

Winemakers' Notes: A combination of different fermentation techniques using selected yeast strains (Syrah) and indigenous strains (natural) in 10 tonne fermenters for the various batches of fruit contributed to this final blend. The use of open large French oak and closed stainless steel vats with prolonged maceration times varying from 12 to 14 days resulting in different extraction profiles has produced a wine of complexity and balance. The wine was aged tank and oak for a period of 12 months in old French oak barrels, then blended into stainless tanks to harmonize the wine.

Tasting Note: This 2019 vintage is the third vintage proving to be a great from our vineyards across our stable of Shiraz in South Eastern Australia. The vineyards are located in warmer climate sites, predominately Victorian which provides the vibrant fruit notes. Being a cooler year, the 2019 year produced wines of depth and elegance with no overt jamminess. The result is lovely vibrant ripe juicy dark red berry and dark cherry fruits with a hint of pepper and cinnamon spice makes the aroma and palate interesting. The palate is rich in sweet fruits and soft balanced acidity coupled with soft very fine tannins to enjoy now as a youthful wine or can be laid down to enjoy in years to come. A wine made for pure enjoyment.

Cellaring: 10 years, if you can resist it now!

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