



Carlei Estate & Carlei Green Vineyards

OENOLOGICAL & TASTING NOTES

2020 CARLEI ESTATE NORD SHIRAZ



Variety: Shiraz

Vintage: 2020

Harvest date: 1st March 2020 – “Fruit Day” batch
2nd March 2020 – “Root Day” batch

Vineyard location: **NORD Block:** Northern (NORD) Heathcote (Slight easterly aspect, Cambrian soils)

Viticulture: **CLONE:** PT23 clone, Vertical shoot positions, Spur pruned.
154 meters above sea level.
Organically grown since 2001, biodynamically converted in 2006.
Certified “A” grade biodynamic under the Australian Certified Organics.

Soil Characteristics: Deep red volcanic Cambrian soils.

Oenological Data: Harvest Baume; Fruit Day – 14.7 & Root Day – 15.0
Total Acidity; Fruit Day – 5.40 g/l & Flower Day – 5.10 g/l
Malic Acid; Fruit Day – 1.25 g/l & Root Day – 1.08 g/l
pH; Fruit Day – 3.90 & Root Day 3.97
Bottling: pH 3.80; TA 5.1 g/l; SO₂ - Free 28ppm & Total 96ppm; Alcohol – 14.9%

Production: 388 dozen

Winemaker’s Notes: **NORD BLOCK:** Grown from very low yielding vines (3 tonne/acre) in deep red Cambrian soils (Basalt origin) on a slight easterly slope in the northern part of Heathcote region. To provide blending options, the fruit was hand harvested in two batches based on the lunar calendar cycle to reflect the cosmic influences on the primary flavour characteristics of the “Fruit” day and the “Root” day, whilst also considering the optimum balance, ripeness and intensity of flavour. The two batches were treated identically, mostly destemmed (approximately 70%); berries not crushed or pumped to preserve their physical integrity and transferred to two closed 4000 litre wooden vats, with the remaining 30% added as whole cluster. Natural fermentation with maceration (mainly pumping over to maintain berry integrity) for 40 days on skins for both batches was applied. The different batches of wine were aged separately in French oak barriques for 15 months, then transferred to large 2500 litres foudres for 4 months. Individual bottlings of “fruit” day and “Root” day was performed (1333 bottles of each), the remaining wine blended at a ratio of 2(fruit day):1(root day) and aged in a large stainless format to integrate, then bottled. No fining or additions except for light SO₂ additions. Bottled without filtration.

Tasting Notes: In this warmer year, the individual pre blended batches should have a marked difference. The fruit day had pronounced fruit elements and good retention of acidity, seemed to lack mid weight palate depth and short on the tannins one would expect. The root day seemed to lack the upfront primary fruity aromas but had far more earthy notes with pronounced mid palate weight full savoury & earthy notes elements with tremendous concentration of grape tannins.
The final blend of the two batches was made to ensure that nothing pokes out demonstrating a balanced integration of the wine elements: fruits, tannins, acid and alcohol. A medium weight tending towards a fuller style.

There is complex savoury brown spice, some dark truffle that will evolve and black pepper on the nose with complimentary herbal notes, fruits of violets, dark blackberry, plums, and ripe cherries (“Flower” Day + Whole Cluster) with some gentle earthy tannic notes (“Root” Day + whole cluster). This is a wine of lovely gentle fruits with no overt jamminess as well as some mild vanilla French oak, followed with a typical gentle earthiness and texture that reflects the Heathcote region. The finish is persistent with fine ripe tannins coupled with balanced acidity.

Cellaring & Closure: The wine offers lovely drinking now but will improve over the next 5 to 10 years. Closure: Screwcap and Diam to be wax sealed, therefore it should then mature slowly for many years hence.