



## TASTING NOTES

### CARLEI ESTATE CHARDONNAY 2002



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|---------------------------|--|
| <b>Variety:</b>           | <b>Chardonnay</b>  |
| <b>Vintage:</b>           | <b>2002</b>  |
| <b>Harvest date:</b>      | <b>12<sup>th</sup> April, 2002</b>   |
| <b>Vineyard location:</b> | <b>Yarra Valley</b>  |
| <b>Oenological Data:</b>  | <b>Harvest Beaume – 13.2</b><br><b>Total acidity – 8.2 g/l</b><br><b>pH – 3.37</b><br><b>Alcohol – 13.0% alc/vol</b> |

**Winemakers' Notes:** The fruit is from low yielding (1.0 tonne/acre), dry grown old vines from Yarra Valley. The grapes were whole bunched pressed - the resulting juice being oxidatively handled and racked with solids to barrels. Each barrel was treated as an individual batch - A combination of either a cultured yeast (individual yeast per barrel) or a natural ferment resulting in different flavour profiles which were blended after 12 months batonnaged and maturation in new and used French oak.

**Tasting Notes:** There is a pale gold colour, which forebodes an intense, complex wine. One whiff of the bouquet and these indications are true. Along with intense tangy citrus and nectarine, some roasted nuts, a hint of butter and some yeasty overtones. Completing the picture is well-integrated vanillin French oak. This is wrapped in a creamy texture that is dry and talc like with crisp acid at the finish.

**Media:** "Very complex flavour and structure" - Ranked Best of the Best of Australian Wine 2005, Rated 95 - James Halliday Wine Companion 2005.