



Carlei Estate & Carlei Green Vineyards

## Carlei Estate Chardonnay 2003

**Variety:** Chardonnay  
**Vintage:** 2003  
**Harvest date:** 23<sup>rd</sup> March, 2003  
**Vineyard location:** Chum Creek, Yarra Valley  
**Oenological Data:** Harvest Baumé – 13.7  
Total acidity – 6.7 g/l  
pH – 3.20  
Alcohol – 13.5% alc/vol

**Production** 160 dozen

**Winemakers' Notes:** The fruit is from low yielding (1.5 tonne/acre), dry grown old vines from Yarra Valley. The grapes were whole bunched pressed, the juice being oxidatively handled and racked with solids to French oak barrels (50% new), where natural ferments took place. Each barrel underwent periodic bâtonnage, with some going through partial malo-lactic fermentation to add another layer of complexity. The wine was blended and bottled after 14 months in oak.

**Tasting Note:** Aromas of toasted nuts, citrus oils and match strike combined with crisp white stone fruit. These follow on to the palate providing excellent intensity, mouth filling mealy texture and a vibrant finish of great length. A complex and elegant wine with underlying power, classic balance and great structure. It is only just starting to show what lies ahead.

**Cellaring:** 5 years plus



### Awards & reviews

**Top Gold Medal** Class 23 – 2005 Victorian Wines Show

“Showing some bottle development; full-on sweet peachy/stone fruit flavours have absorbed all the French oak. Opulently complex.” **93/100**

*2006 Australian Wine Companion, James Halliday*

**Carlei Wines Pty. Ltd.**

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