



TASTING NOTES

CARLEI PINOT NOIR 2002



Variety:	Pinot Noir
Vintage:	2002
Harvest date:	18th & 19th March, 2002
Vineyard location:	Yarra Valley
Oenological Data:	Harvest Beaume – 13.4 Total acidity – 8.1 g/l pH – 3.58 Alcohol – 13.5 alc/vol

Winemaker's Notes: The fruit is from low yielding (1.0 tonne/acre), dry grown vines planted on an easterly aspect from the Coldstream region in the Yarra Valley. The fruit was destemmed and the berries remained intact (uncrushed). The grape must was divided into two separate batches; half was fermented in open wood vats, the other in open stainless steel vats. Long maceration periods of up to 30 days with continuous pumping over and temperatures reaching 35 degrees C with its' indigenous yeast ensured maximum natural extraction of flavours and other essential fruit components such as tannins and colour. Two different flavour profiles resulted which were aged in new and used French and Hungarian oak for a period of 18 months which blended, bottled and aged for a further 12 months prior to release.

Tasting Notes: Quite complex on the nose with toasty bacon fat combined with lifted sweet ripe wild strawberries and cherries. On the palate it is robust, earthy, meaty and savoury. This is quite a powerful wine, particularly for a Pinot Noir. There is plenty of crisp acid at the finish as well as some firm tannin. It wine will continue to build in structure and flavour whilst simultaneously harmonising. The wine will continue to develop and will end being quite complex and take on more Old World characteristics. (Grant Van Every 2004)

Cellaring: 3 – 8 years

RRP: \$39.00