



Carlei Estate & Carlei Green Vineyards

## Carlei Estate Shiraz 2003

**Variety:** Shiraz  
**Vintage:** 2003  
**Harvest date:** 19<sup>th</sup>, 20<sup>th</sup> & 21<sup>st</sup> April 2003  
**Vineyard location:** Heathcote  
**Oenological Data:** Harvest Baumé – 13.5 to 14.5  
Total acidity – 7.5 g/l  
pH – 3.39  
Alcohol – 14.0% alc/vol  
**Production** 550 dozen

**Winemaker's Notes:** A very low yielding vineyard with deep red Cambrian soils, planted on an easterly slope. Harvested over a few days to ensure optimum balance, ripeness and intensity of flavour. The fruit was destemmed; berries not crushed or pumped to preserve their physical integrity and transferred to open 3800 litre French oak foudres. Natural fermentation was followed by extended maceration of 3 to 5 weeks. The wine was aged in 60% new French oak, with a couple of Hungarian barrels for added interest, over 24 months.

**Tasting Note:** Complex brown spice and pepper on the nose with ripe plums and a lifted floral note. This is a very powerful wine with typical earthiness and chewy, fleshy texture. The finish is persistent with fine tannins and a fabulous balanced acidity. There is some musky perfume and smoky new oak as well. Classically structured, this wine offers lovely drinking now but will improve over the next 3 to 5 years. It should then mature slowly for many years hence.

**Cellaring:** 8 to 10 years or more



### Awards & reviews

**Equal Top Gold Medal** Class 24 – 2005 Winewise Small Vignerons Awards

**Bronze Medal** – Viny Board 2005 Great Australian Shiraz Challenge

“The oak is seamlessly integrated, adding some vanillin notes and complexity, plenty of juicy plum characters with a savoury overlay.”

*Good Drinking – The Age July 30<sup>th</sup>, 2005 – Jane Faulkner*

**Carlei Wines Pty. Ltd.**

PO Box N69, Armadale North, VIC 3143

P: +61 3 9822 1157 F: +61 3 9822 0387 E: [alex@carlei.com.au](mailto:alex@carlei.com.au)

[www.carlei.com.au](http://www.carlei.com.au)