



Carlei Green Vineyards Cabernet Sauvignon 2003

Variety: Cabernet Sauvignon
Vintage: 2003
Harvest date: 29th March, 2003
Vineyard location: Upper Goulburn, Central Victoria
Oenological Data: Harvest Baumé – 14.6
Total acidity – 7.90 g/l
pH – 3.44
Alcohol – 14.5% alc/vol
Production 340 dozen

Winemakers' Notes: The grapes were totally destemmed and the whole berries were not crushed. They berries were transferred to open wood and stainless steel fermenters. The different vats were fermented with either natural yeast or cultured yeast to express different fruit aromas and flavours. The wine was pressed and transferred to new and used French oak for eighteen months, then blended and bottled. The result is a balanced wine of lovely fruit, oak tannins and acid with complex aromas and flavours. Such a wine will benefit from further aging over the next 7 to 10 years.

Tasting Note: Lifted blue and blackberry fruits dominate the bouquet with cedar and varietal leafy nuances. Ripe and rich in flavour, the mixed fruits and notes of dark chocolate are framed by fine dusty tannins and integrated French oak. The decomposed "granitic" soils contribute to the savory tones, which add further richness and complexity to the wine. This is a classic Central Victorian Cabernet Sauvignon, ripe but balanced with persistent acidity and varietal character.

Cellaring: 5 to 10 years



Awards

Bronze Medal Class 27 - 2005 Victorian Wines Show

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