



Carlei Estate & Carlei Green Vineyards

## Carlei Green Vineyards Chardonnay 2004

**Variety:** Chardonnay  
**Vintage:** 2004  
**Harvest date:** 3<sup>rd</sup>, 5<sup>th</sup> & 10<sup>th</sup> April, 2004  
**Vineyard location:** Yarra Valley, various  
**Oenological Data:** Harvest Baumé – 12.5 to 13.3  
Total acidity – 7.28 g/l  
pH – 3.17  
Alcohol – 13.5% alc/vol  
**Production** 1400 dozen

**Winemakers' Notes:** The fruit was harvested from four different locations from low yielding vines in the Yarra valley. The different parcels of grapes were processed using either whole bunches and air bag pressing or crushed and basket pressed – the resulting juice being oxidatively handled and racked to French oak barrels after overnight settling. The whole bunch juice was directly transferred with its “solids” to the barrel for primary fermentation. Each barrel was treated as an individual batch; ferments were either cultured yeast or natural, resulting in different flavour profiles. Each barrel was bâtonnaged and blended after 12 months maturation in new and used French oak. Small parcels of malo-lactic fermentation were performed in some barrels for added complexity.

**Tasting Note:** Light yellow in colour with a green hue, the wine is showing lifted stone and citrus fruit along with some nutty aromatic nuances. There are aromas of roasted nuts, slight match strike and a hint of vanilla oak covering up the fruit. The palate shows white peach, melon and grapefruit mingling with hazelnuts. This is wrapped in a creamy texture that is dry with crisp but gentle, firm acid at the finish. An elegant wine with balance and finesse that has the potential to age and develop further complexity in the bottle

**Cellaring:** 3 to 5 years



### Awards & reviews

★★★★

“Winemaker Sergio Carlei has come up with a chardonnay whose tangy acidity helps give food compatibility. The shy aromas recall pear, fresh cashew and dusty oak; the palate has weight and while not especially complex, it has a softly flowing texture, finishing with crisp acid.”

*Sunday Life UNCORKED - WHITE WINES OVER \$25*  
*Huon Hooke, Ralph Kyte-Powell and Sally Gudgeon*

THE AGE, Melbourne, Sunday 16<sup>th</sup> October, 2005

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