



Carlei Green Vineyards Pinot Gris 2005

Variety: Pinot Gris
Vintage: 2005
Harvest date: 28th March, 2005
Vineyard location: Cardinia Ranges, Port Phillip Zone
Oenological Data: Harvest Baumé – 13.5
Total acidity – 6.3 g/l
pH – 3.33
Alcohol – 13.0% alc/vol
Production 300 dozen

Winemaker's Notes: The fruit was gently crushed, airbag pressed and cold settled. The juice was divided into separate 1 tonne stainless steel fermenters and barrels with different yeast strains introduced to the batches. Post primary fermentation the wine was lightly sulphured and fined, cold stabilized, filtered and bottled under screw cap.

Tasting Note: The wine is complex with lifted aromas of minerals, pear, oriental fruit and spice. The palate is rich and textured as a result of some barrel fermentation; pear and quince flavours combine with an exotic mangosteen and rose petal edge, all balanced by crisp and vibrant acidity. An alluring wine with superb mouth feel and length.

Cellaring: 3 to 5 years



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