



Carlei Green Vineyards Pinot Gris 2006

Variety: Pinot Gris
Vintage: 2006
Harvest date: 14th March, 2006
Vineyard location: Cardinia Ranges, Port Phillip Zone
Oenological Data: Harvest Baumé – 12.5
Total acidity – 6.3 g/l
pH – 3.13
Alcohol – 12.0% alc/vol
Production 330 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: Ripe aromas of spiced pear, exotic fruit and mineral notes follow on to the palate, which shows good breadth and texture as a result of some barrel fermentation. A beautiful core of focused acidity provides just the right balance, creating a complex and vibrant wine with superb mouth feel and length.

Cellaring: 3 to 5 years



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