



Carlei Green Vineyards Pinot Gris 2007

Variety: Pinot Gris
Vintage: 2007
Harvest date: 22nd & 23rd March, 2007
Vineyard location: Cardinia Ranges, Port Phillip Zone
Oenological Data: Harvest Baumé – 12.2, 12.7 & 13.5
Total acidity – 6.05 g/l
pH – 3.15
Alcohol – 13.0% alc/vol

Production 437 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 with a hint of citrus, 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: 2 to 5 years



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