



Carlei Estate & Carlei Green Vineyards

Carlei Green Vineyards Pinot Noir 2004

Variety: Pinot Noir
Vintage: 2004
Harvest date: 5th, 13th, 15th & 25th April, 2004
Vineyard location: Yarra Valley, various
Oenological Data: Harvest Baumé – 13.0 to 13.5
Total acidity – 7.52 g/l
pH – 3.45
Alcohol – 13.5% alc/vol
Production 550 dozen

Winemakers' Notes: The fruit is from low yielding vines from three different sites in the Yarra Valley. After harvest, the grapes were totally destemmed and the berries were not crushed. The fruit from the different sites were divided into two batches and transferred into open wooden and stainless steel vats; the first part was fermented with introduced yeast, the other was allowed to naturally ferment with its indigenous yeast for up to thirty days on skins. From the different locations, each batch produced different flavour profiles, which were blended after 14 months maturation in new and used French oak.

Tasting Note: An excellent year provided Pinot Noir with classic aroma and flavour. Dark red fruits and cherries are tempered with fresh beetroot, a touch of sap and typical Yarra earthy notes. The palate follows this theme, everything wrapped in fine ripe tannins, finishing with very good acidity. The wine has a medium weight, is long and balanced with a silky texture and excellent structure. Attractive and juicy, it is a wine that is just starting to open and will continue to build complexity over the next 3 to 5 years.

Cellaring: 3 to 7 years



Awards

Silver Medal Class 17 - 2005 Victorian Wines Show
Bronze Medal Class 20 - 2005 Winewise Small Vignerons Awards
Bronze Medal Class 13 - 2006 International Cool Climate Wine Show

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