



Carlei Estate & Carlei Green Vineyards

## Carlei Green Vineyards Shiraz 2004

**Variety:** Shiraz  
**Vintage:** 2004  
**Harvest date:**  
**Vineyard location:** Heathcote, various  
**Oenological Data:** Harvest Baumé – 13.7 to 15.0  
Total acidity – 8.24 g/l  
pH – 3.43  
Alcohol – 14.7% alc/vol  
**Production** 2800 dozen

**Winemaker's Notes:** The Shiraz fruit (two different clones) is from low yielding vines and was harvested over a period of a week to ensure optimum balance, ripeness and intensity of flavour. They were destemmed; berries not crushed or pumped to preserve their physical integrity and transferred to a majority of open 3800 L wooden and some stainless steel 3000 L vats. A combination of different maceration times (mainly pumping over) from 12 to 24 days on skins and a majority of the batches were naturally fermented. The wine was aged in new and used French and Hungarian oak for 22 months.

**Tasting Note:** Very deep red with a purple hue, the aroma has intense ripe red and black fruits avoiding any over-ripe elements. Hints of spice and savoury notes lead to a palate that complements the aromas, rich and round with intense, juicy and chewy fruit, framed by soft but persistent tannins and a touch of oak. A lingering, balanced mineral acidity finishes a complex wine representing the classical Cambrian terroir in a warmer year. Although the wine is rich, it shows a focused structure and will therefore continue to develop with further bottle aging.

**Cellaring:** 8-10 years

**Expected retail:** \$27.00



**Awards & reviews**

**Carlei Wines Pty. Ltd.**

PO Box N69, Armadale North, VIC 3143

P: +61 3 9822 1157 F: +61 3 9822 0387 E: [alex@carlei.com.au](mailto:alex@carlei.com.au)

[www.carlei.com.au](http://www.carlei.com.au)