



2005 Carlei Tre Bianchi

Variety:	Sauvignon Blanc 76%, Semillon 14%, Chardonnay 10%
Vintage:	2005
Harvest date:	Sauvignon Blanc: 24 & 26/04/05 Semillon: 7/04/05 Chardonnay: 23 & 24/03/05
Vineyard location:	Cardinia Ranges, Port Phillip Zone
Oenological Data:	Harvest Baumé – Sauvignon Blanc: 12.6 & 12.3 Semillon: 13.0 Chardonnay: 12.5 Total acidity – 5.8 g/l pH – 3.27 Alcohol – 12.8% alc/vol
Production	1000 dozen
Release date	1/11/06

Winemakers' Notes: The fruit is from vines planted in the Cardinia Ranges. The grapes were harvested at optimal balance (acid, sugar, flavour profile). The fruit was crushed and divided, a portion was basket pressed, oxidatively handled and partially cold settled prior to barrel fermentation. The remainder was airbag pressed and the juice simultaneously handled as for the basket pressed fruit. The wine was barrel fermented with a percentage of natural yeast and some cultured yeast which were occasionally bâtonnaged and aged for 6 months in 50% new and 50% old French oak barrels with only partial malolactic fermentation. The wine was allowed to age in bottle for a further 12 months prior to release. Bottled under screwcap.

Tasting Note: The pale lemon gold colour belies the intensity of flavour with this wine. The nose sees slate like minerals with a slight nutty overtone. In the mix there is some citrus fruit, cool white peach with a hint of grapefruit in fact. At the back palate there is gentle but firm acidity, which is well integrated with the other components, resulting in a balanced complex blend that finishes with a savoury note. This wine is as much about texture as it is flavour and will continue to improve with further bottle age.

Expected retail \$26.00

Drink: Now through to 2008



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