



Carlei Estate & Carlei Green Vineyards

Carlei Tre Rossi 2001

Variety: Shiraz
Vintage: 2001
Harvest date: 16th, 19th & 24th March 2001
Vineyard location: Graytown, Heathcote
Oenological Data: Harvest Baumé – 13.1 to 14.1
Total acidity – 6.05 g/l
pH – 3.76
Alcohol – 14.0% alc/vol

Production 450 dozen

Winemakers' Notes: The fruit is from dry-grown old vines planted during the 1940's. The grapes were harvested at three different times according to balance among the elements (acid, sugar, flavour profile), with each parcel offering its own complexity to the blend. Each parcel of fruit was de-stemmed, crushed and fermented for 9 to 12 days on its skins, with plunging twice daily. There were no adjustments to the fruit and it was fermented with its natural indigenous yeast in open concrete fermentation vessels. The wine was basket pressed into old wooden barriques where it aged for eighteen months. The barrels were then racked to tank, the wine lightly sulphured and bottled without filtration in September 2002.

Tasting Note: Like its predecessor, the wine is hedonistic in style; the bouquet sees a blend of juicy ripe fruit, spicy plummy Shiraz being very much to the fore, highlighted by some ethereal notes. There is plenty of complexity however, with roasted meats, hints of forest floor and earthy overtones. Once the wine is inside your mouth the flavours multiply and it is very juicy and textural. Almost as a counterbalance the finish is quite savoury, fine mature tannin and acid combine for exceptional persistence. Tre Rossi simply begs for food.

Cellaring: 8 to 10 years or more



Awards & reviews

Wine of the Month – www.winediva.com.au June 2005

"This fabulous, handcrafted Shiraz from Carlei Estate in Victoria is one of the best red wines that I have tried in a long time. The fruit is sourced from dry-grown old vines in the Heathcote region which is the reason for the wine's intense and concentrated flavours. However it is the way that the flavours are delivered which is the most admirable attribute of this wine – they reveal themselves, layer by layer, making for a very satisfying drinking experience. The fruit is complexed by subtle oak and framed by fine tannins. If you enjoy this wine, let it be the first of many fine Carlei wines that you experience."

Toni Paterson, MW

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