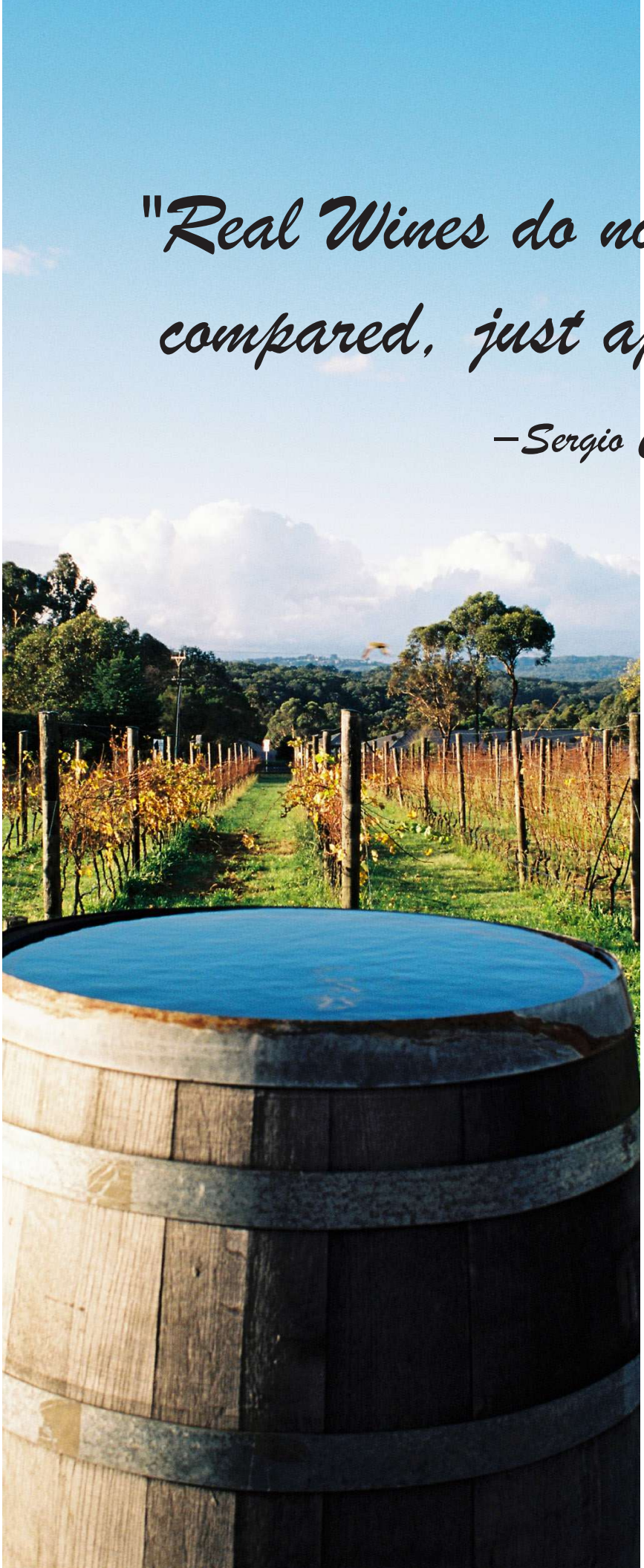

CARLEI
GREEN VINEYARDS



"Real Wines do not need to be compared, just appreciated"

—Sergio Carlei, Septemeber 2005

Carlei Estate and Carlei Green Vineyards was established in 1990 and officially released wine to the public in 1994. Carlei Winery has been established for over 30 years and has received James Halliday's' Five Star & Red rating 11 times.

The winery's grapes mainly come from 5 carefully selected high-quality vineyards in Victoria. After the grapes are picked, they are sent to our winery in Upper Beaconsfield for vinification. The grape varieties planted in each vineyard have been carefully selected, including Pinot Gris, Chardonnay, Pinot Noir, Syrah, Cabernet Sauvignon, as well as some very famous Italian varieties, such as Nebbiolo, Sangiovese and Barbera, these grapes produce outstanding wines.

Carlei Winery has obtained dual organic and biodynamic certifications since 1996. In the initial stages, there were very few wineries in Australia that understood the importance of such natural farm practices and in obtaining this certification. More recent times have indicated that wineries are converting towards this natural grape growing way in which Carlei Winery had set a precedence. Obtaining certification is the best way for Carlei Winery to demonstrate its philosophy and authenticity in pursuing the concept of cultivation and winemaking in a natural way.



Winemaker
Sergio Carlei

Sergio Carlei became a qualified oenologist in 1996 and over the past two decades has been highly respected in the Australian wine industry.

James Halliday, Australia's most authoritative wine critic, authored the book "Australian Wine Companion" and in selecting the "Top Ten Best New Wineries" in the "2007 Australian Wine Companion", noted that four of the top ten new best wineries were produced by Sergio Carlei. This is the first time ever, and so far, the only time that has ever been achieved by a winemaker in Australia. Halliday described Carlei in a major publication "as the man with the golden hands". Sergio Carlei's wines have been highly praised by many wine critics in Australia and internationally. Sergio loves family tradition; good wine and food play an important for wellness and happiness. He therefore pays special attention to the health of humans and the natural environment. These are fundamental for the development and maintenance of a great community.

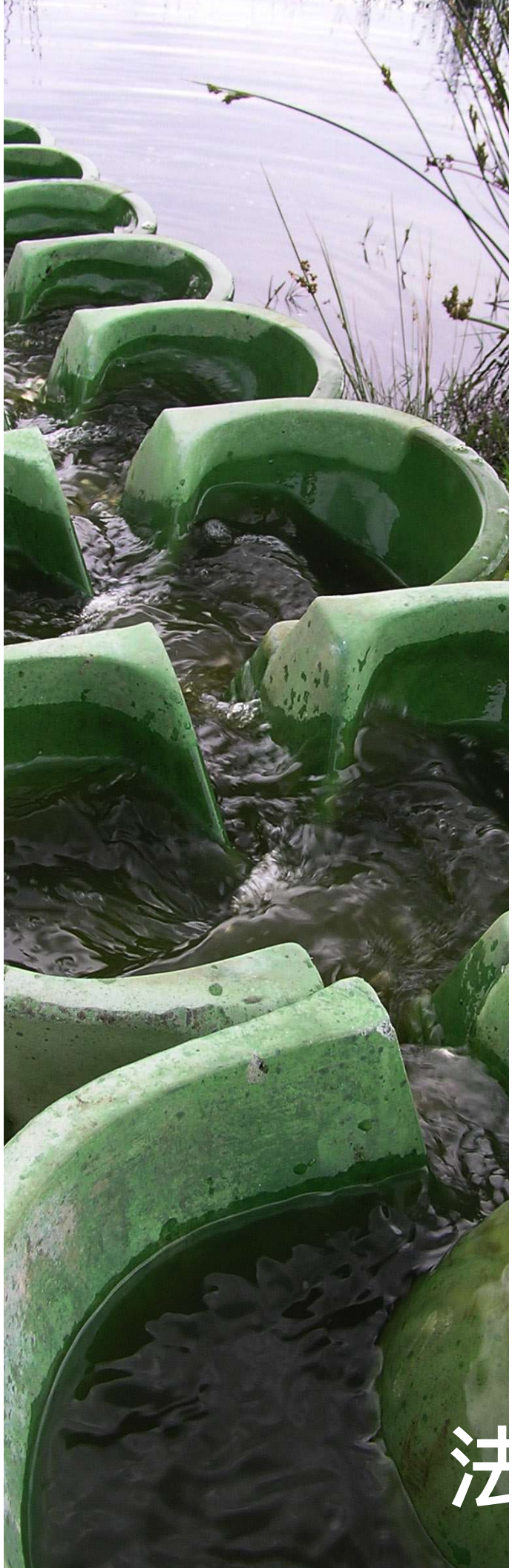
For Sergio, wine-growing is all about allowing natural processes to play, from grapes to wine.

By applying traditional growing and vinification techniques, with minimal intervention of the vinifying process results in a unique character or style. Such minimal techniques allow nature to express the grapes' Cosmoir or "sense of place®", maximising the true flavour of the grape's personality. Carlei believes that this only "Real Wine".

To achieve this, harvesting grapes to the lunar cycle to optimise flavour components in the berries coupled with multiple fermentation methods used processing grapes which include the use of large open wooden oak vats, natural yeast and whole berry fermentation with prolonged maceration and finally aging in the finest French oak is paramount to making great "Real Wine".

Most of Carlei's wines are not filtered or clarified with fining agents. Therefore, some wines may produce small and harmless sediments, but this retains the flavour of the wine to the maximum extent. Employing these natural methods will result in wines that are high quality, complex, interesting and truly reflective of the region where they are grown.

Let's not forget that a very important aspect about wine is that it pairs well with food, a good reason to have many different grape varieties.

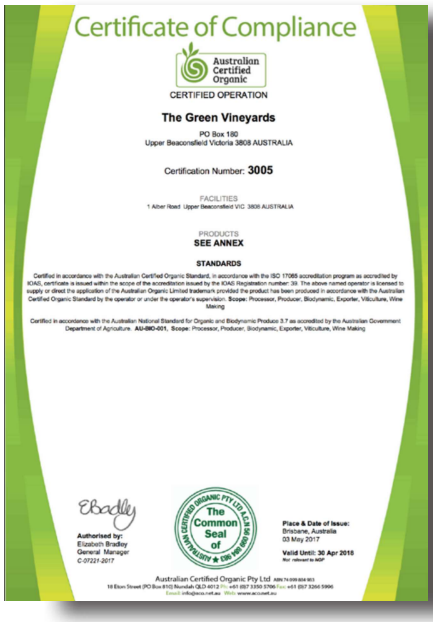


Dr Sergio Carlei has always believed that - soil to plants is like blood to humans. Toxic soil harms plant's health. Toxic blood can also make people sick. Clean soils free of toxins allows grape vines to express fruit freely embellished full of natural flavours

By this expression, such "organically" grown grapes can produce good wine.

Sergio found through trial experiments that grapes grown biodynamically had richer and riper tannins. These natural antioxidants play an important role in the maturity and balance of wine. They slowly mellow over time and gradually increase the complexity of the wine. This is the meaning of aging.

Sergio makes it clear: “The wines are very interesting, long-lasting and very drinkable. As the vines get older in a natural environment in soils free of toxins, the wines get better and better. This pursuit of high-quality cultivation is not a new fad. Before the 1940s, grape growing and wine making followed the laws of nature. Now we are just adhering to the fine traditions of the past”. Nowadays, more and more winemakers are beginning to understand the importance of following the laws of nature. Many famous European winemakers also use this natural method, such as Chaputier, Leroy and Romanée-Conti to name a few. In Australia, Carlei Winery has always done this since its inception in 1990 by applying Biodynamic principles to winegrowing. Carlei could argue that they were one of the very few to initially apply these principles to high quality viticulture in Australia.



Certificate of Compliance

Australian Certified Organic

CERTIFIED OPERATION

The Green Vineyards

PO Box 180
Upper Beaconsfield Victoria 3808 AUSTRALIA

Certification Number: **3005**

FACILITIES
1 Alber Road Upper Beaconsfield VIC 3808 AUSTRALIA

PRODUCTS
SEE ANNEX

STANDARDS

Certified in accordance with the Australian Certified Organic Standard, in accordance with the ISO 17065 accreditation program as accredited by IOAS, certificate is issued within the scope of the accreditation issued by the IOAS Registration number 39. The above named operator is licensed to supply or direct the application of the Australian Organic Limited trademark provided the product has been produced in accordance with the Australian Certified Organic Standard by the operator or under the operator's supervision. **Scope:** Processor, Producer, Biodynamic, Exporter, Viticulture, Wine Making

Certified in accordance with the Australian National Standard for Organic and Biodynamic Produce 3.7 as accredited by the Australian Government Department of Agriculture. **AU-BIO-001, Scope:** Processor, Producer, Biodynamic, Exporter, Viticulture, Wine Making

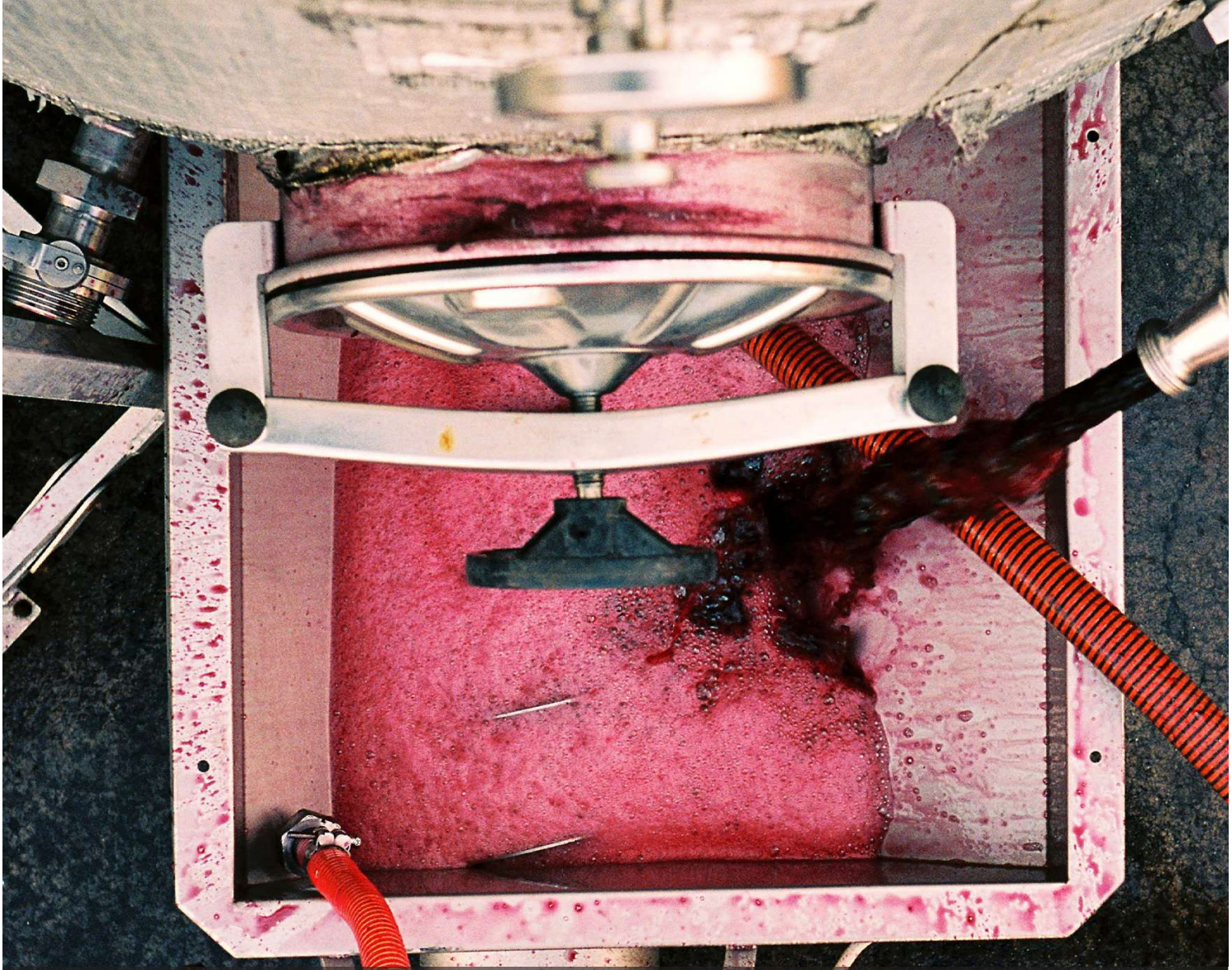
Authorised by:
Elizabeth Bradley
General Manager
C-0721-2017

The Common Seal of

Place & Date of Issue:
Brisbane, Australia
03 May 2017

Valid Until: 30 Apr 2018

Australian Certified Organic Pty Ltd



ORGANIC & BIODYNAMIC VITICULTURE

Environmentally responsible grape growing methods play a vital role in winemaking. Carlei Winery has always been committed to sustainable farming and winemaking practices. Our vineyards in Upper Beaconsfield have been certified organic since 1996 and we aim to have all of our vineyards either certified organic or grown organically & biodynamically.

Organic cultivation involves the application of only material inputs and excludes the use of artificial pesticides, herbicides or fertilizers. Biodynamics encompasses not only organic "terrestrial" principles and goes further to incorporate "cosmological" influences for optimal plant growth and development.

By using organic and biodynamic principles to viticulture allows the expression of the full grape potential into the wine. Apart from producing the best wines, other benefits include better consumers' health, and it also preserves and protects the natural environment.

BIODYNAMIC FARMING - COSMOIR

Biodynamic farming is a step up from organic. Upon an organic basis which are "terrestrial" influences, it combines the rhythms of nature and the universe, especially the periodicity of the moon's gravitational change on the earth, to explore the "cosmological" influence of natural forces on plants. Using this rule can maximize the full flavour potential of grapes.

IMPROVING WINE QUALITY THE NATURAL WAY

For Sergio, winemaking is about using natural methods and traditional winemaking techniques with as little human intervention as possible. Winemakers play the role as guardians in the grape growing and winemaking process, maximizing the original qualities of the grapes. The concept and practice of improving the quality of wine through flavour runs through the entire process, from the planting of the vines to the final wine bottling.

AWARDS

Sydney International Wine Competition Top 100

Carlei Green Vineyards Shiraz 2002 – TOP 100 Winner BLUE GOLD MEDAL
Carlei Green Vineyards Cabernet Sauvignon 2002 – TOP 100 Winner BLUE GOLD MEDAL
Carlei Green Vineyards Shiraz 2013 – Winner BLUE GOLD MEDAL
Carlei Estate Mouvedre 2010 – Winner BLUE GOLD MEDAL
Carlei Estate Nebbiolo 2010 – Winner BLUE GOLD MEDAL
Carlei Estate Nord Shiraz 2007 - GOLD MEDAL
Carlei Estate SUD Shiraz 2007 - GOLD MEDAL
Carlei Estate Forties Old Block Shiraz 2006 - GOLD MEDAL

Australian International Wine Competition Top 100

Carlei Estate Riesling 2015 - GOLD MEDAL

Australian ACO Wine Competition 2023 - Best New Entrant

Carlei Estate Cosmoir NORD "Fruit Day" Shiraz 2021 - Trophy

Victorian Wine Show 2017

Carlei Estate "Forties Old Block" Shiraz 2006 - Gold
Carlei Estate Chardonnay 2008 – Silver
Carlei Estate Chardonnay 2013 – Bronze
Carlei Estate SUD Shiraz 2016 – Silver
Carlei Estate SUD Shiraz 2012 – Bronze

James Halliday The Australian Wine Companion

Carlei Estate Coonawarra Cabernet Sauvignon 2021 - 94 Points
Carlei Estate Coonawarra Merlot 2022 - 93 Points
Carlei Estate Cosmoir NORD Shiraz 2021 - 95 Points
Carlei Estate Cosmoir NORD Fruit Day 2021 - 94 Points
Carlei Estate Cosmoir NORD Root Day 2021 - 95 Points
Carlei Estate Cosmoir SUD Shiraz 2021 - 94 Points
Carlei Green Vineyards Shiraz 2021 - 95 Points
Carlei Green Vineyards Shiraz 2020 - 94 Points
Carlei Green Vineyards Shiraz 2018 - 95 Points
Carlei Estate Cosmoir Nord Shiraz 2020 - 95 Points
Carlei Estate Cosmoir SUD Shiraz 2020 - 94 Points
Carlei Green Vineyards Pinot Gris 2020 - 95 Points
Carlei Estate Directors Cut Shiraz 2010 – Red Rating - 95 Points
Carlei Estate Directors Cut Shiraz 2007 – Red Rating - 96 Points
Carlei Estate NORD Shiraz 2012 – Red Rating - 95 Points
Carlei Green Vineyards Shiraz 2012 - 92 Points
Carlei Estate SUD Shiraz 2007 – Red Rating - 94 Points

AWARDS

CWSA - HONG KONG
China Wine And Spirits Awards
TROPHY - Best Organic Wine Of The Year

Carlei Estate NORD Shiraz 2012

DOUBLE GOLD

Carlei Group Wine Shiraz 2016
Carlei Vat 9 Shiraz 2016
Carlei Green Vineyards Pinot Gris 2015
Carlei Estate NORD Shiraz 2012
Carlei Green Vineyards Shiraz 2010
Carlei Estate Mouvedre 2010

GOLD

Carlei Green Vineyards Shiraz 2015
Carlei Vat 96 Shiraz 2016
Carlei Estate Directors Cut Shiraz 2007
Carlei Estate Directors Cut Shiraz 2008
Carlei Green Vineyards Cabernet Sauvignon 2012 Carlei Green Vineyards Pinot Gris 2013

SILVER

Carlei Green Vineyards Cabernet Sauvignon 2016
Carlei Estate SUD Shiraz 2012
Carlei Estate NORD Shiraz 2010
Carlei Estate SUD Shiraz 2013

BRONZE

Carlei Estate 'Clone 1981' Shiraz 2015
Carlei Vat 58 Shiraz 2016
Carlei Estate SUD Shiraz 2010
Domaine Carlei G2 Syrah 2012

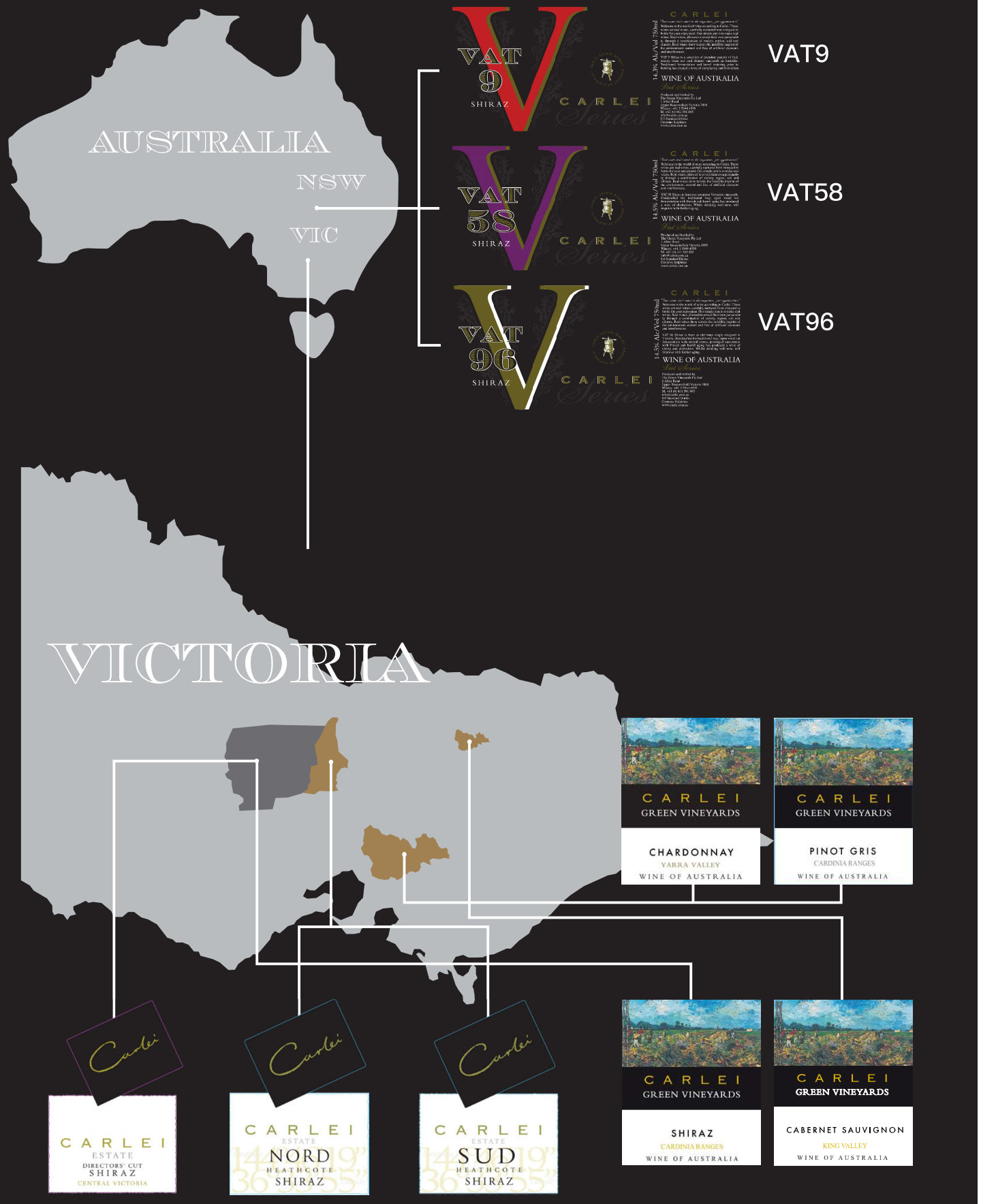
AWARDS


le Concours des Vins
Korean Air Trophy for Best White Aromatic Wine
Carlei Wines
2011 Carlei Green Vineyards Pinot Gris
KOREAN AIR
SHIRAZ
THE VISY 2009 GREAT AUSTRALIAN SHIRAZ CHALLENGE
VISY
INTERNATIONAL COMPETITION
CARLEI ESTATE
GOLD AWARD
AND SELECTED IN
TOP 100 WINES
2013 COMPETITION
Hill Show Society
Climate Wine Show
Award
2005
Awarded to
Green Vineyards
Victoria Shiraz 2002
AND OLDER VINTAGE SHIRAZ
Gary Baldwin
Chairman of Judges


SHIRAZ
THE VISY 2009 GREAT AUSTRALIAN SHIRAZ CHALLENGE
VISY
5th November 2009
Dear Sergio,
Please find enclosed the Visy 2009 Great Australian Shiraz Challenge results for Carlei Wines and the Top 50 placed wines for this years Challenge.
2005 Carlei Estate SUD Shiraz - 17.125 Silver
Medal winning wines will have unrestricted branding rights for labels, packaging and wine marketing materials.
The Challenge Top 50 only will be advised to the public, trade and media.
Thank you for your support and we hope to see your wines again next year.
Yours sincerely
JULIAN McLEAN
General Manager
The Great Australian Shiraz Challenge
INTERNATIONAL COMPETITION
CARLEI ESTATE
GOLD AWARD
TOP 100 WINES
2013 COMPETITION
WARREN MASON, MANAGING DIRECTOR, 23 FEBRUARY, 2013.
Hill Show Society
Climate Wine Show
Award
2005
Awarded to
Green Vineyards
Victoria Shiraz 2002
AND OLDER VINTAGE SHIRAZ
Gary Baldwin
Chairman of Judges


CWSA
CHINA WINE & SPIRITS AWARDS
2018
Carlei Green Vineyards
Carlei VAT 9 Shiraz 2017
was awarded a
GOLD MEDAL
at the CWSA 2018
CREATIVE DIRECTOR


CWSA
CHINA WINE & SPIRITS AWARDS
2018
Carlei Green Vineyards
Carlei Premium Vineyards Block 12 Shiraz 2017
was awarded a
GOLD MEDAL
at the CWSA 2018
CREATIVE DIRECTOR


AUSTRALIA
NSW
VIC
VAT 9
SHIRAZ
CARLEI
Series
VAT9
VAT 58
SHIRAZ
CARLEI
Series
VAT58
VAT 96
SHIRAZ
CARLEI
Series
VAT96
VICTORIA
CARLEI
GREEN VINEYARDS
CHARDONNAY
YARRA VALLEY
WINE OF AUSTRALIA
CARLEI
GREEN VINEYARDS
PINOT GRIS
CARDINIA RANGES
WINE OF AUSTRALIA
CARLEI
ESTATE
DIRECTORS' CUT
SHIRAZ
CENTRAL VICTORIA
CARLEI
ESTATE
NORD
HEATHCOTE
SHIRAZ
CARLEI
ESTATE
SUD
HEATHCOTE
SHIRAZ
CARLEI
GREEN VINEYARDS
SHIRAZ
CARDINIA RANGES
WINE OF AUSTRALIA
CARLEI
GREEN VINEYARDS
CABERNET SAUVIGNON
KING VALLEY
WINE OF AUSTRALIA

Carlei Estate Riesling



Variety: Riesling
Region: Tamar Valley, Tasmania
Viticulture: Cane prunes, Vertical Shoot Position
Soil Type: Gray loams over yellow-orange clays

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 selected yeasts strains to the individual batches. Post primary fermentation the wine was lightly sulphured and fined, cold stabilized, filtered and bottled under screw cap to retain fruit freshness.

Tasting Note: Ripe aromas of citrus, lime with a hint of citrus, exotic fruit and mineral notes follow on to the palate, which shows good breadth and length. A beautiful core of focused acidity provides just the right balance with the touch of residual sweetness, creating a complex and vibrant wine with superb mouth feel and length.

Carlei Estate Chardonnay



Winemakers' Notes:

The fruit is from a single block low yielding (1.5 tonne/acre), dry grown old vines from cooler Dandenongs in the Yarra Valley. The grapes were whole bunched pressed, the juice being oxidatively handled and racked with solids to French oak barrels (50% new), where natural ferments took place. Each barrel underwent occasional bâtonnage, with some going through partial malo-lactic fermentation to add another layer of complexity. The wine was blended and bottled after 12 months in oak.

Tasting Notes:

There is a pale gold colour,which forebodes an intense, complex wine. One whiff of the bouquet and these indications are true. Along with intense tangy citrus and nectarine, some roasted nuts,a hint of butter and some yeasty overtones present themselves. Completing the picture is well-integrated vanillin French oak. This is wrapped in a creamy texture that is dry and talc like with crisp acid at the finish.

Carlei Estate Viognier



Winemakers' Notes:

The Biodynamically grown Viognier fruit is from low yielding vines harvested at the appropriate time to ensure optimum balance, ripeness and intensity of flavour. The fruit was hand harvested; whole bunch pressed and cold settled for 24 hours. The juice was transferred to old wooden French oak barriques and barrel fermented with a series of selected yeasts and natural yeast.The wine was aged in old French oak for 8 months. Lightly fined and filtered to ensure purest flavours and clarity.

Tasting Notes:

Clear pale-yellow colour, the aroma has apricots and orange blossom with some light spicy notes. The palate is complementary to the aromas, rich, round and textured, medium to full in weight with intense stone fruits and apricots with some underlying citrus. It finishes long with refreshing crisp acidity.

Carlei Estate
Tre Bianchi



Varieties: Sauvignon Blanc 80%, Chardonnay 10%, Semillion 10%

Region: Cardinia Hills, Port Phillip Zone

Winemakers' Notes: The fruit is from vines planted in the Cardinia Ranges. The grapes where 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. Half the wine was barrel fermented with a percentage of natural year and some cultured yeast which were occasionally bâtonnaged and aged for 6 months in 20% new and 80% old French oak barrels with only partial malo-lactic fermentation. The other half was tank fermented. The wine was allowed to age in bottle for a further 18 months prior to release. Bottled under screwcap.

Tasting Note: The pale lemon gold colour belies the intensity of flavour and fruit 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.

Carlei Estate Pinot Noir



Winemakers' Notes:

Biodynamically managed vineyard is planted on a northerly aspect and southerly aspect in the Cardinia Ranges (south of the Yarra Valley in the Port Phillip Zone) and yielded around 1.0 tonne/acre off dry grown vines. The fruit was destemmed without crushing the berries, fermented in an open wooden fermenter.Natural fermentation reaching 36°C ensured maximum extraction of flavours and other essential fruit components including tannins and colour. Maceration extended up to 60 days with gentle hand plunging and pumping over. The wine was aged in 40% new French Tronçais oak for a period of 12 months, with a further 24 months in bottle prior to release.

Tasting Notes:

Quite complex on the nose,this wine deliveries opulent lifted sweet ripe wild strawberries and cherries with some savoury toasty bacon fat and some truffle.On the palate it is velvety, juicy, earthy, meaty and savoury. Boastfully, this is quite a forward and powerful wine with balanced acidity at the finish as well as good velvety fine tannins that have now softened with time. Showing some complex aged characters, it is drinking well now. The wine will continue to develop and will take on more truffle and earthy complexity as it ages.

Carlei Estate
Cabernet Sauvignon



Winemakers' Notes:

Grown in the great Coonawarra Region of South Australia, the grapes were totally destemmed without crushing berries and then transferred to large 9000 L wood fermenters. The different vats were fermented with either natural and with selected strain of Bordeaux yeast to express various subtle fruit aromas and flavours. Prolonged maceration for up to 60 days was performed to ensure maximum fruit flavour extraction The must and wine were pressed and transferred to French oak barriques for eighteen months. The result is a balanced wine of lovely fruit with soft fine tannins with complex aromas and flavours. Such a wine will benefit from further ageing over the next 7 to 10 years.

Tasting Notes:

Lifted and intense blackberry fruits and cassis dominate the bouquet with cedar and cigar box nuances. Ripe and rich in flavour, the mixed fruits and earthy notes are framed by fine tannins that are well integrated.The decomposed red volcanic soils over limestone contribute to the classical Coonawarra flavour profile which adds further richness and complexity to the wine. This is a classic Coonawarra Cabernet Sauvignon, intense ripe and balanced with persistent fruit and varietal character.

Carlei Estate Merlot



Winemakers' Notes:

Grown in the great Coonawarra Region of South Australia, the grapes were totally destemmed without crushing berries and then transferred to large 4000 L wood fermenters.The different vats were fermented with either natural and with selected strain of Bordeaux yeast to express various subtle fruit aromas and flavours.

Prolonged maceration for up to 60 days was performed to ensure maximum fruit flavour extraction The must and wine were pressed and transferred to French oak barriques for eighteen months. The result is a balanced wine of lovely fruit with soft fine tannins with complex aromas and flavours.Such a wine will benefit from further ageing over the next 7 to 10 years.

Tasting Notes:

Lifted and intense cherry and red & blackberry fruits dominate the bouquet. Ripe and rich in flavour,the mixed fruits and some earthy notes are framed by fine tannins that are well integrated. The decomposed red volcanic soils over limestone contribute to the classical Coonawarra flavour profile which adds further richness and complexity to the wine. This is a classic Coonawarra Merlot, intense ripe and balanced with persistent fruit and varietal character.

Carlei Estate
Tre Amici



This the Carlei Estate Signature Range that reflects a blend of noble varieties.

Varieties: Sangiovese 80%, Cabernet Sauvignon 10%, Merlot 10%

Region: Yarra Valley & Central Victoria

Soils: Brown sandy loams over yellow-orange clays

Winemakers' Notes: Hand harvested at two tonnes per acre off dry grown vines. The fruit was destemmed without crushing to maintain whole berries and then vinified naturally in open French oak fermenters. Prolonged maceration with hand plunging and pumping over for up to 30 days together with fermentation temperatures reaching 35 °C ensured maximum extraction of flavours and other essential fruit components such as tannins and colour. The Sangiovese was aged in a large seasoned Foudres for a period of 16 months, while the Cabernet Sauvignon and Merlot were aged in seasoned French oak barriques.

Tasting Note: Complex aromas, dark sour cherries and hints of tar, complimented by dusty, savory notes. Ripe cherry and berry flavours are kept in check by fine dry tannins, great texture and savory elements as suggested by the nose. All of this is wrapped around a beautiful core of acid creating a supple and approachable wine that cries out for food and will improve with further bottle age.

Carlei Estate
Cosmoir Sud Shiraz

The Carlei Estate Range represents the the premium blocks expressed as a single vineyard wine
Variety: Shiraz 100% - Clone 1654 & Graytown Clone
Viticulture: Biodynamically grown
Region: Heathcote
Soil Type: Cambrian Red Soils with Jasper Quartz



Winemakers Notes: Biodynamically grown from very low yielding vines (2.5 tonne/acre) in the classic Cambrian soils. The fruit was harvested at optimum balance, ripeness and intensity of flavour. Vinification technique changed from the previous vintage. The fruit was divided into two batches;

- Batch 1 - approximately 67% destemmed; bin tipped to ensure the berries were not crushed or pumped to preserve their physical integrity as they were transferred to an open 4000 L wooden vat. Maceration (mainly pumping over) for a period of 45 days on skins and was naturally fermented.
- Batch 2 – approximately 33% was transferred as whole bunches into a 2000 litre stainless steel closed tank. It was filled with carbon dioxide to promote a carbonic maceration character in the wine and was therefore left in a closed tank on the skins and stalks for about 60 days, then gently pressed and racked into French oak barrels.

For both batches, the wine was aged in new and used French oak for 18 months, then both batches were transferred to stainless steel tanks for a further month to integrate and was bottled with no fining agents or filtration. Lightly SO2 additions prior to bottling.

Tasting Notes: A complex savoury Asian spice (Kafir aroma), bay leaf, some soy, some truffle and white pepper on the nose with complimentary blueberry fruits, dark chocolate, plums, and ripe cherries with an earthy and brambly note of greater concentration. This is an elegant wine with typical gentle fruitfulness with elements of savouriness coupled with a soft, fleshy texture. The finish is persistent with apparent but fine tannins and a balanced acidity. This wine offers lovely drinking now but will improve over the next 10 years.

Carlei Estate
Cosmoir Nord Shiraz

The Carlei Estate Range represents the the premium blocks expressed as a single vineyard wine
Variety: Shiraz 100% - Clone PT23
Viticulture: Biodynamically grown
Region: Heathcote
Soil Type: Cambrian Red Soils with Jasper Quartz



NORD BLOCK: Biodynamically grown from very low yielding vines (3 tonne/acre) in deep red Cambrian soils (Basalt origin) on a slight easterly slope in the northern part of Heathcote region. To provide blending options, the fruit was hand harvested in two batches based on the lunar calendar cycle to reflect the cosmic influences on the primary flavour characteristics of the "Fruit" day and the "Root" day, whilst also considering the optimum balance, ripeness and intensity of flavour. The two batches were treated identically, mostly destemmed (approximately 70%); berries not crushed or pumped to preserve their physical integrity and transferred to two closed 4000 litre wooden vats, with the remaining 30% added as whole cluster. Natural fermentation with maceration (mainly pumping over to maintain berry integrity) for 30 & 60 days on skins for both batches was applied. The different batches of wine were aged separately in French oak barriques for 15 months, then transferred to large 2500 litres foudres for 4 months. Individual bottlings of "fruit" day and "Root" day was performed (1333 bottles of each), the remaining wine blended at a ratio of 2(fruit day):1(root day) and aged in a large stainless format to integrate, then bottled. No fining or additions except for light SO2 additions. Bottled without filtration.

the individual batches display a marked difference. The fruit day had pronounced fruit elements and good retention of acidity, seemed to lack mid weight palate depth and short on the tannins one would expect. The root day seemed to lack the upfront primary fruity aromas but had far more earthy notes with pronounced mid palate weight full savoury & earthy notes elements with tremendous concentration of grape tannins.
The final blend of the two batches was made to ensure that nothing pokes out demonstrating a balanced integration of the wine elements: fruits, tannins, acid and alcohol.

Carlei Estate Director's Cut Shiraz

The Cut Shiraz is a reflection of some the best batches combined to enhance the varietal expression

Variety: Shiraz 100% - Clone PT23, 1654 & Graytown Clone
Region: Heathcote
Viticulture: Biodynamically grown
Soil Types: Combination of Cambrian & Granitic



Winemakers' Notes: The Shiraz fruit is from low yielding vines and was harvested at the appropriate time to ensure optimum balance, ripeness and intensity of flavour. They were destemmed; berries not crushed or the must pumped to preserve their physical integrity and transferred to a majority of open 4000 L wooden. A combination of different maceration times (mainly pumping over) from 30 to 40 days on skins and a majority of the batches were naturally fermented. The wine was basket pressed and transferred to new and used French and Hungarian oak for 24 months followed with a further six months in 6000L oak vats. Selections of the best barrels were selected to make "The Director's Cut".
The result is a balanced wine of lovely intense fruit flavours, oak tannins and acid with complex aromas and flavours. Although drinking well now, the wine will benefit from further aging.

Tasting Notes: Lifted dark and intense blue and blackberry fruits dominate the bouquet with no overt jamminess and with some nuances of savoury black pepper and spice. Ripe and rich in flavour, the mixed fruits and spices are apparent and are framed in rich gentle but firm concentrated tannins and integrated French and Hungarian oak. The sandy red soils enriched from different regions in Central Victoria contribute to the deep fruits and earthy notes, which contribute further richness and complexity to the wine. Amongst the intense fruit is lively integrated acidity. Together, all the components will integrate with some bottle age to produce a classical rich Central Victorian Shiraz.

Carlei Green Vineyards
Pinot Gris

Variety: Pinot Gris 95%, Riesling 5%

Region: Cardinia Ranges, Victoria

Viticulture: Biodynamically grown

Soils: Brown loam over yellow-orange clays



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 natural yeasts as well as different yeast strains introduced to the individual batches to promote complexity. Post primary fermentation, the wine was lightly sulphured and fined, cold stabilized, filtered and bottled under screw cap.

Tasting Note: A slightly warmer year produced a wine of lifted aromas of spiced pear with a hint of citrus and exotic fruit. The palate supports the aromas with a minerally acidic palate, which also shows good breadth and texture as a result of some barrel fermentation. A beautiful core of focused acidity provides just the right balance with the touch of residual fruit sweetness, creating a complex and vibrant wine with superb mouth feel and length consistent with the previous vintages including the trophy awarded 2011 vintage.

Carlei
Green Vineyards
Sauvignon Blanc



Winemakers' Notes:

The grapes were harvested at optimum ripeness to encapsulate a flavour profile reflecting the maturity of the fruit, crushed and airbag pressed.The juice was fermented 100% in 675 litre ceramic egg and stainless -steel fermenters to add texture through natural lees stirring.Fermentation proceeded with indigenous (natural) yeast and aged for 9 months prior to bottling in January 2019. Reserve the primary fruit elements.The wine was bottled under screwcap.

Tasting Notes:

Very pale straw in colour, its bouquet is straw, some gooseberry and some savoury notes with some underlying mineral acidity. The palate has striking citrus and less passionfruit / gooseberry with some underlying nuts from the egg fermentation. The texture is harmonious with its' primary and winemaking components are well integrated. The finish is clean and complex with some lingering acidity.

Carlei Green Vineyards Chardonnay



Variety: Chardonnay 100%
Region: Yarra Valley
Viticulture: Cane pruned - Vertical Shoot Position
Soil Type: Duplex loan over yellow-orange clays

Winemaker's Notes: The fruit was harvested from low yielding vines in the Yarra Valley. The parcels of grapes were whole bunched/lightly air bag pressed – the crushed juice was oxidative handled. The whole bunch juice was directly transferred with its "solids" to the barrels for primary fermentation. Each barrel was fermented with its natural yeast. Each barrel was occasionally bâtonnaged and blended after 12 months maturation in new (25%) and used French oak. Small parcels of malo-lactic fermentation were performed in some barrels for added complexity.

Tasting Note: Light yellow in colour with a green hue, the wine is showing lifted stone and citrus fruit along with some nutty aromatic nuances as a result of some bottle age. There are aromas of some roasted nuts, slight match strike and a hint of vanilla oak covering up the fruit. The palate shows citrus, grapefruit and white peach with some savoury overtones and cashew nuts. This is wrapped in a creamy texture that is dry with crisp but gentle, soft acid at the finish. An elegant wine with balance and finesse that has the potential to age and develop further complexity in the bottle

Carlei
Green Vineyards
Pinot Noir



Winemakers' Notes:

Planted on a northerly and slightly easterly aspect in the Yarra Valley and yielded around 2.0 tonne to the acre. The fruit was gently destemmed without crushing the berries and the must was divided into clonal batches, MV6, 115, 114. Natural ferments reaching 36°C ensured maximum extraction of flavours and other essential fruit components including tannins and colour. Maceration extended up to 45 days with gentle hand plunging and pumping over. The wine was aged in 33% new French oak for a period of 12 months, with a further 12 months in bottle prior to release.

Tasting Notes:

Quite complex on the nose, this wine deliveries opulent fresh lifted sweet ripe wild strawberries and cherries with some savoury toasty notes and some undergrowth truffle.On the palate it is velvety,fruity, and lively with an acidic linearity that lingers and indicates that it will develop with further aging.Quite tight now, it will boastfully open to be a powerful wine with balanced acidity at the finish as well as good velvety fine tannins.As a result,it will be a wine that will continue to build in structure and flavour whilst simultaneously harmonising. The wine will continue to develop and will take on more truffle and earthy complexity as it ages.

Carlei Green Vineyards Shiraz



Carlei Green Vineyards represent a range of wine of regional expression. The wines are grown from super premium regions which include Yarra Valley, Heathcote, Coonawarra and the Cardinia Ranges in the Port Phillip zone of Victoria.

Varieties: Shiraz 100%

Vineyard location: Heathcote

Soil Type: Cambrian

Winemaker's Notes: The classical Cambrian grown Shiraz fruit (two different clones PT23 & 1654) is from low yielding vines and was harvested using the biodynamic calendar to ensure optimum balance, ripeness and intensity of flavour. The fruit was 90% destemmed with 10% whole bunches; berries not crushed or pumped to preserve their physical integrity and transferred to a majority of open 9000 L wooden vat. A combination of different maceration times (mainly pumping over) up to 60 days on skins and naturally fermented with its indigenous yeasts. The wine was aged in new and used French oak barriques and puncheons for 24 months.

Tasting Note: Very deep vibrant red colour with a slight purple hue, the aroma has intense lifted ripe red and black fruits avoiding any over-ripe elements. Hints of black pepper 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 French oak. A lingering, balanced mineral acidity finishes a complex wine representing the classical Cambrian terroir in a moderately warm year. Although the wine is rich, it shows a focused structure and will therefore continue to develop with further bottle aging.

Carlei Green Vineyards Cabernet Sauvignon



Carlei Green Vineyards represent a range of wine of regional expression. The wines are grown from super premium regions which include Yarra Valley, Heathcote, Coonawarra and the Cardinia Ranges in the Port Phillip zone of Victoria.

Varieties: Cabernet Sauvignon 100%

Vineyard location: Central Victoria & Coonawarra

Soil Type: Decomposed granitic & Orange loams over clays

Winemaker's Notes: The grapes were totally destemmed and then transferred to stainless steel fermenters. The different vats were fermented with either natural and with selected strain of Bordeaux yeast to express particular fruit aromas and flavours. The wine was pressed and transferred to a 9000 litre French oak wooden foudres for eighteen months. The result is a balanced wine of lovely fruit with soft fine tannins with complex aromas and flavours. Such a wine will benefit from further aging over the next 7 to 10 years.

Tasting Note: Lifted blackberry fruits dominate the bouquet with cedar and varietal leafy nuances. Ripe and rich in flavour, the mixed fruits and earthy notes are framed by fine tannins that are integrated. The decomposed red volcanic soils contribute to the earthy notes, which add further richness and complexity to the wine. This is a classic Central Victoria & King Valley Cabernet Sauvignon, ripe and balanced with persistent fruit and varietal character.

Carlei Estate Late Harvest Viognier



Winemakers' Notes:

Left of the vine to hang at the mercy of nature, the berry shrivels and becomes the home of the "Noble Rot" fungus called botrytis which assists in the concentration of the elements of flavour,sugar and acids. It also can't help in imparting its own flavour personality. The berries when pressed reveal a golden juice which is thick and charged with elements that nature provided. When fermentation begins and thereafter does these elements reveal their true form and with the tincture of time in new French oak, will theycome together.

Tasting Notes:

The wine is seductive and intense, with the polaritiesof apricot marmalade and marzipan interwoven in a savoury vanilla char. The palate supports the aroma, and the intense sweet flavours are complimented with a drying vanilla oak tannin.An absolute delight, not dissimilar to a great sauterne.

Carlei Estate
Muscat



Variety: Muscat a Petite Grain Rouge

Vintage: Blend of Several from 1978 to 2000 - Average age approximately 30 years

Aging: Solera system

Vineyard location: Rutherglen, North Eastern Victoria

Winemaker's Notes: The fruit was harvested at optimum ripeness, introduced to large very old oak fermenters and fermented to 16 Be (290 grams) where white grape spirit is added to arrest fermentation, airbag pressed and settled into large old oak foudres. The final blend is a series of different aged vintages extending back to 1978. The wine was blended aged for 12 months and bottled under screwcap to maintain freshness. The wine bottled is replaced in barrel using a solero system to ensure consistency for the next bottling.

Tasting Note: Ripe intense lifted fruit aromas of sweet raisins, prunes and toasted nuts, with countless layers of exotic ripe plum fruits on the palate. Intense and long, the flavour persists for minutes on the palate and it finishes long and clean.

Carlei Vat 9 Shiraz



Vat 9 represents an introduction to the Carlei Estate range of wines which is primarily fruit driven in style for easy consumption - our entry level wine.

Variety: Shiraz 100%

Vineyard location: North Western Victoria & Central Highlands NSW

Soil Type: Various gravelly loams over yellow-red clays.

Winemakers' Notes: A combination of different fermentation techniques using selected yeast strains (Syrah) and indigenous strains (natural) in 10 tonne fermenters for the various batches of fruit contributed to this final blend. The use of open large French oak and closed stainless steel vats with prolonged maceration times varying from 12 to 14 days resulting in different extraction profiles has produced a wine of complexity and balance. The wine was aged tank and oak for a period of 12 months in old French oak barrels, then blended into stainless tanks to harmonize the wine.

Tasting Notes: The grapes for this Shiraz come from the warmer regions of Victoria. Aromas of ripe red berries and dark cherries mixed with a hint of black pepper make this wine fun to drink. The rich fruit aroma and soft tannins make this wine suitable for enjoying now, and it will also surprise people after aging for a few years.

Carlei Vat 58 Shiraz



Vat 58 represents a level above it's predecessor with the introduction of small percentage of Cabernet Sauvignon adding complexity to this fruit driven style for easy consumption

Varieties: Shiraz 95% & Cabernet Sauvignon 5%

Vineyard location: North Western Victoria

Soil Type: Various gravelly loams over yellow-red clays.

Winemakers' Notes: A combination of different fermentation techniques using selected yeast strains (Syrah) and indigenous strains (natural) in 10 tonne fermenters for the various batches of fruit contributed to this final blend. The use of open large French oak and closed stainless steel vats with prolonged maceration times varying from 12 to 30 days resulting in different extraction profiles has produced a wine of complexity and balance. The wine was aged for a period of 12 months in some new and old French oak barrels, then transferred to stainless tanks to harmonize the wine.

Tasting Note: This is the second wine in the "VAT" series from our vineyards from across our stable of Shiraz in Victoria. Being predominantly a warm climate, there is lovely ripe dark red berry fruits and dark cherries with a hint of black pepper spice make the aroma and palate interesting. The Cabernet Sauvignon contributes a less of the "sweet" character to the wine. The palate is rich in intense fruits and balanced acidity but soft in tannin to enjoy now as a youthful wine or can be laid down to enjoy in years to come. A wine made for pure enjoyment.

Carlei Vat 96 Shiraz



Vat 96 represents another level above it's predecessor with the introduction of small parcels of Central Victorian vineyards adding complexity to this vinous driven style for easy consumption

Varieties: Shiraz 100%

Vineyard location: Heathcote , King Valley & North Western Victoria

Soil Type: Cambrian & Various gravelly loams over yellow-red clays.

Winemakers' Notes: A combination of different fermentation techniques were used for the various batches contribute to this blend. The use of open fermenters, both French oak and stainless steel, natural (indigenous) and cultured (Syrah strain) yeast and prolonged maceration times of up to 24 – 36 days has produced a wine of complexity and balance.

Tasting Note: Aromas of ripe red and red & blackberry fruits, some dark maraschino cherries and a hint of black and white pepper spice are coupled by earthy, savoury notes and a slight ethereal lift. The palate is more mature full bodied with flavors of ripe, juicy, bright red and black fruits, a touch of grip from fine ripe tannins and great persistence on the finish. This wine has excellent balance and structure, ripe and round with balanced acidity. More European in style, it works well with food.

CARLEI

ESTATE WINERY

1 Alber Road,
Upper Beaconsfield VIC 3808

Tel: +61 3 59444599
info@carlei.com.au





