



CASTELLI ESTATE



CASTELLI ESTATE 2011 CABERNET SAUVIGNON

VARIETY 90% Cabernet Sauvignon, 10% Malbec **REGION** Cabernet - Frankland River, Malbec - Mount Barker

SEASON NOTES

2011 will be remembered as an almost perfect growing season in WA. Good winter rains and a dry spring ensured that vigour was kept under control. The dry start was helped out by early January rains and a gradual warming trend. A mild, dry autumn ensured that there was little or no disease pressure which allowed the fruit to fully express itself. These vineyards were shoot and fruit thinned to one bunch per shoot and cropping levels kept to less than four tonnes per hectare.

WINEMAKING

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. Twice daily pump-overs, using specialised gentle tannin extraction method, also three rack-returns during ferment. The yeast strains used were BDX and FX10. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D'Aquitaine).

TASTING NOTE

The fifth vintage of Castelli Cabernet Sauvignon from this vineyard show an amazing consistency of site terroir. The wine has a purity of classic Cabernet aromas of sweet brambleberries with some overlaid mocha and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. For the first time with this wine we have used a small addition of Malbec to give some suppleness to the mid-palate and rounded tannin. This well structured wine will age well over the next 10 years.

FOOD MATCH

Osso bucco or any rare meat dish.

PICKING DATA

Date Picked:	27th March (Cabernet)	13th April (Malbec)
Baume:	14.8	12.6
pH:	3.74	3.82
T/A:	5.25 g/L	5.2 g/L

WINE DATA

Alcohol:	14.7%
pH:	3.53
T/A:	6.9 g/L
Residual Sugar:	<2 g/L