



CASTELLI ESTATE



CASTELLI ESTATE 2017 CABERNET SAUVIGNON

VARIETY 100% Cabernet Sauvignon REGION Frankland River

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy

WINEMAKING

The fruit underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also three rack-returns during ferment. Yeast strains used were Clos and F15. 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 eleventh vintage of Castelli Frankland River Cabernet Sauvignon shows an amazing consistency of site terroir. The wine has a purity of classic Cabernet aromas of sweet blackberries 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. A small addition of Malbec to the wine gives some suppleness and flesh to the mid palate and rounded support to the tannin backbone. This powerfully structured, well balanced wine will age well over the next 10 years.

PICKING DATA

Date Picked:	11 April	5 April	28 April
Baume:	14.1	14.1	14.1
pH:	3.84	3.82	3.84
T/A:	4.20 g/L	4.8 g/L	4.1 g/L

WINE DATA

Alcohol:	14.5%
pH:	3.61
T/A:	5.9 g/L
Residual Sugar:	<1 g/L