



CASTELLI ESTATE



## CASTELLI 2007 CABERNET SAUVIGNON

**Variety:** 100% Cabernet Sauvignon | **Vineyard:** 100% Hadley Hall Block 6 (Frankland River)

**Season Notes:** An exceptional growing season. Cool days with ample sunshine through ripening created ideal conditions and removed the threat of disease in the vineyard. The vineyard site was specifically selected for its ability to produce exceptional cabernet sauvignon. Vines were set up to produce 1 bunch per shoot (3T/Ha) and leaf plucked to allow maximum air flow and sunlight. The decision to start picking was dictated wholly by flavour development and tannin maturity.

**Winemaking:** Pre-fermentation cold soaking followed by a clean, warm (25-30 Degrees C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, and three rack-returns during ferment. Yeast strain used was BDX.

Total time on skins was three weeks to allow for ideal tannin development. Fifteen months in 50% new French oak barriques, predominately from the Bossuet cooperage.

**Tasting Note:** This is a wine that speaks of an exceptional vintage. It unfolds to reveal classic cassis fruit nuanced with the finer red berry fruit characters so typical of cabernet sauvignon grown in this region. It's a rich, full bodied wine with finely layered tannins working in perfect harmony with a sweet core of fruit and judicious oak influence. It has the balance, poise and structure to age gracefully over the next 10 years.

### Picking Data:

Date picked: 10th March  
Baume: 14.2  
pH: 3.79  
T/A: 5.4g/L

### Wine Data:

Alcohol: 14.6%  
pH: 3.75  
T/A: 6.2g/L  
Residual Sugar: <2g/L