



CASTELLI ESTATE



## CASTELLI 2007 FRANKLAND RIVER SHIRAZ

**Variety:** 100% Shiraz | **Vineyard:** 100% Hadley Hall Block 4 (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 shiraz. Vines were set up to produce 1 bunch per shoot (5T/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, also three rack-returns during ferment. Yeast strain used was RC212. Total time on skins was 12 days to retain maximum fruit intensity

and soft tannins. Fifteen months in 70% new French and American oak barriques from the Sirugue and Bossuet cooperages.

**Tasting Note:** A wine that favours elegance over raw power, this shows heady black plum characters with a sprinkling black pepper and a touch of sweet vanillin oak. The wine exhibits beautiful balance, the interplay between rich fruit flavours and fine grained tannins helping to create perfect harmony in the bottle. It's medium bodied and beautifully structured and can be confidently cellared over the next 5-7 years.

### Picking Data:

**Date picked:** 21st March  
**Baume:** 14.3  
**pH:** 3.85  
**T/A:** 4.9g/L

### Wine Data:

**Alcohol:** 14.7%  
**pH:** 3.62  
**T/A:** 6.5g/L  
**Residual Sugar:** <2g/L