



CASTELLI ESTATE



## CASTELLI 2008 CABERNET SAUVIGNON

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

**Season Notes:** An excellent growing season. The early summer rain helped to establish suitable canopies to achieve full flavour ripeness. The mild, sunny summer coupled with fine weather throughout harvest ensured that there was balanced flavour and sugar development. Early results indicate that it will be one of the best vintages in many years. The vineyard site was specially selected, fruit thinned to 1 bunch per shoot (3T/Ha) and leaf plucked to allow maximum air flow and sunlight.

**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 3 x rack-returns during ferment. Yeast strain used was BDX.

Total time on skins was 3 weeks to allow for tannin development and balance. Fifteen months in 50% new French oak barriques (predominantly Bossuet).

**Tasting Note:** This is a fine reflection of the perfect vintage conditions. The wine displays classic aromas of blackcurrant/cassis fruit with some complexing tobacco/cigar box hints. The palate is medium to full bodied and the layered tannins are perfectly balanced with the fruit flavour and oak. This well structured wine will age well over the next 10 years. There appears to be a distinct vineyard character coming through from this block over the past vintages, one of pristine fruit and supple tannins.

### Picking Data:

Date picked: 20th March  
Baume: 14.0  
pH: 3.65  
T/A: 5.3g/L

### Wine Data:

Alcohol: 14.6%  
pH: 3.64  
T/A: 6.0g/L  
Residual Sugar: <2g/L