



CASTELLI ESTATE



## CASTELLI 2008 FRANKLAND RIVER SHIRAZ

**Variety:** 100% Shiraz | **Vineyard:** 100% Hadley Hall Block 4 (Frankland River)

**Season Notes:** An excellent growing season.

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 (5T/Ha) and leaf plucked to allow maximum air flow and sunlight. Picking was based on flavour and tannin development, with ripe characters showing at not excessively high sugar levels – perfect for our desired style.

**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 2 x rack-returns during ferment. Yeast strains used were RC212 and D254.

Total time on skins was 12 days to retain maximum fruit intensity and soft tannins. Fifteen months in 50% new French and American oak barriques (Sirugue and Bossuet).

**Tasting Note:** A classic example of fine Frankland River Shiraz with vibrant aromas of ripe mulberries and Satsuma plum with spicy black pepper overtones. The oak is seamlessly integrated with the fruit and fine tannin structure. A full bodied palate with the rich fruit flavour sitting nicely on the mid palate and supported by elegant, velvety tannins. This wine can be confidently cellared over the next 7-10 years.

### Picking Data:

Date picked: 10th March  
Baume: 13.3  
pH: 3.60  
T/A: 4.9g/L

### Wine Data:

Alcohol: 13.7%  
pH: 3.63  
T/A: 6.4g/L  
Residual Sugar: <2g/L