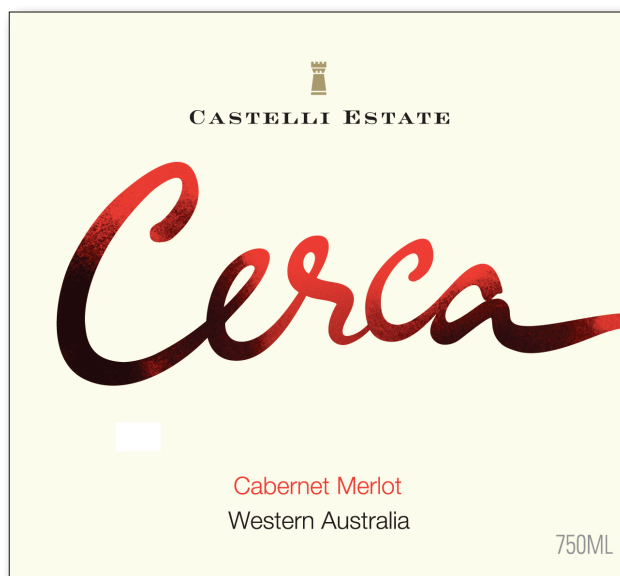




CASTELLI ESTATE



CASTELLI 'CERCA' 2009 CABERNET SAUVIGNON / MERLOT

Variety: 79% Cabernet Sauvignon 21% Merlot

Vineyard: Cabernet Sauvignon: Hadley Hall Blk 6 (Frankland River) / Merlot: Omodei Vineyard (Pemberton)

Season Notes: An excellent growing season with cool, sunny days providing ample sunshine for adequate ripening with no disease implications. Overall the ripening period was longer than '07 and '08, which allowed for flavour ripeness to be achieved across all varieties without excessive sugar levels. The early summer rains and lack of extreme temperatures enabled the vines to achieve adequate canopy and reduced the need for irrigation. Picking was conducted to obtain maximum varietal flavour. The vineyard sites were specially selected, fruit-thinned and leaf-plucked to allow maximum airflow and sunlight. Particular attention was paid to ensure sufficient light penetration into the Merlot to avoid green flavour and tannins.

Winemaking: Picking was based on flavour and tannin development. Pre-fermentation cold soaking

followed by a clean, warm (25-30 °C) ferment. Twice daily pump-overs, using a specialised, gentle tannin extraction method. Yeast strains used were BDX and FX10. Total time on skins was 3 weeks for Cabernet to allow for tannin development and 12 days for Merlot to retain suppleness. Fifteen months in new, 1 and 2 year old French oak barriques.

Tasting Note: This is a fine reflection of the excellent vintage conditions and captures the essence of the regions it represents. Vibrant blackcurrant fruit dominates with some chocolate, plum and vanilla pod nuances. The Merlot imparts a perfumed cherry top note. A medium to full-bodied palate and silky tannins are perfectly balanced with the fruit flavour and oak. This well-structured wine will age nicely over the next 10 years.

Picking Data:

Date picked: 20th April – Cabernet,
11th April - Merlot
Baume: 14.4 (Cab.), 13.4 (Merlot)
pH: 3.75 (Cab.), 3.62 (Merlot)
T/A: 6.4g/L (Cab.), 7.5g/L (Merlot)

Wine Data:

Alcohol: 14.2%
pH: 3.66
T/A: 6.2g/L
Residual Sugar: <2g/L