



CASTELLI ESTATE



## CASTELLI 'CERCA' 2009 SAUVIGNON BLANC / SEMILLON

**Variety:** 88% Sauvignon Blanc 12% Semillon

**Vineyard:** Sauvignon Blanc: Bracken Ridge Vineyard (Pemberton) / Semillon: FRV Vineyard (Frankland River)

**Season Notes:** An excellent growing season with cool, sunny days provided ample sunshine for adequate ripening with no disease implications. Overall the ripening period was longer than 07 & 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 whilst retaining as much natural acidity as possible.

**Winemaking:** Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 degrees C and the pressings slightly warmer.

A small portion of the wine was fermented naturally in 1yr old French Puncheons. All portions were fined separately then blended according to taste.

**Tasting Note:** This is a fine example of the quintessential Western Australian partnering of Sauvignon Blanc/Semillon. Light pale straw in colour. The nose is dominated by the Pemberton Sauvignon Blanc characters of lifted passionfruit/tropical aromas. The Semillon gives a lovely minerality to the palate and the partial barrel ferment imparts a fine mouthfeel and texture without any noticeable oak influence. This is a serious wine, however the intense vibrancy is best enjoyed now or over the next 3 years.

### Picking Data:

**Date picked:** 18th March – Sauvignon Blanc,  
24th March - Semillon

**Baume:** 11.5 (C.S.), 12.0 (Semillon)

**pH:** 3.40 (C.S.), 3.32 (Semillon)

**T/A:** 8.6g/L (C.S.), 7.4g/L (Semillon)

### Wine Data:

**Alcohol:** 12.0%

**pH:** 3.19

**T/A:** 9.0g/L

**Residual Sugar:** 2g/L