



CASTELLI ESTATE



CASTELLI

Chardonnay

Pemberton

750ML

CASTELLI 2009 CHARDONNAY

Variety: 100% Chardonnay | **Vineyard:** 100% Olde Eastbrook (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 specially selected vineyard (Dijon clones) was crop-thinned to 3 t/Ha and leaf-plucked to allow for airflow and light penetration without exposing the fruit to sunburn. The fruit was selectively hand picked at an optimal flavour/acid balance.

Winemaking: The hand-picked fruit was chilled overnight to 5°C then whole bunch pressed directly to barrel. A mixture of yeast cultures was used to provide

complexity with indigenous yeast used on 50% of the wine. The wine was fermented to dryness under controlled temperature conditions (13-16°C). Only 20% of the wine was allowed to complete MLF to retain its natural acidity and freshness. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure.

Tasting Note: The wine displays concentrated, ripe peach, fresh pear and wet stone/slatey aromas with some brioche and gunflint nuances. The interwoven oak also provides lifted macadamia/cashew tones. Structure is typical of the region - elegant, tight and with an intensely textural mid-palate. This balance of sophistication and powerful flavour allows the wine to be matched with a wide variety of foods, ranging from delicate seafood to rich chicken and game dishes.

Picking Data:

Date picked: 26th March
Baume: 12.7
pH: 3.20
T/A: 10.5g/L

Wine Data:

Alcohol: 13.3%
pH: 3.32
T/A: 7.2g/L
Residual Sugar: <2g/L