



CASTELLI ESTATE



CASTELLI 2009 PORONGURUP RIESLING

Variety: 100% Riesling | **Vineyard:** 100% Porongurup Vineyard (Porongurup)

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: Pre-press skin contact of 4 hours to give palate weight and texture. Only free run extract of 480L/Tonne was used with 48hrs lees settling. Yeast used was X5. Cool fermentation in insulated tanks at approx 12-14 degrees C. Fermentation was ceased at 2.5g/L of residual sugar.

Tasting Note: A fine example of cool climate Porongurup Riesling. Clean, aromatic citrus and lime aromas with a mineral, slaty background. The lively natural acidity gives great structure and backbone to the wine, whilst the Germanic influences of skin contact and long pressing cycle give mid-palate complexity and mouthfeel. The structure and fruit weight of this wine are the trademark qualities of this region and this will ensure confident cellaring for the next 10 years.

Picking Data:

Date picked: 11th March
Baume: 11.3
pH: 2.98
T/A: 10g/L

Wine Data:

Alcohol: 11.8%
pH: 3.00
T/A: 8.6g/L
Residual Sugar: 2.5g/L