



CASTELLI ESTATE



CASTELLI 2009 FRANKLAND RIVER SHIRAZ

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

Season Notes: An excellent growing season with cool, sunny days providing ample sunshine for adequate ripening with no disease implications. 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. 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 specialised gentle tannin

extraction method, also 2 x rack-returns during ferment. Yeast strains used were RC212 and ActB. 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 and Puncheons (Sirugue, Sansaud and Bossuet).

Tasting Note: This vineyard continues to impress and develop. The wine displays dense aromas of mulberries and touches of spiced chocolate and licorice. The palate is full bodied with the opulent fruit flavour supported by elegant, velvety tannins. 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 will be able to be confidently cellared over the next 10 years.

Picking Data:

Date picked: 27th March
Baume: 13.8
pH: 3.60
T/A: 7.9g/L

Wine Data:

Alcohol: 14.1%
pH: 3.64
T/A: 6.9g/L
Residual Sugar: <2g/L