



CASTELLI ESTATE



CASTELLI 'CERCA' 2010 SAUVIGNON BLANC / SEMILLON

Variety: 80% Sauvignon Blanc 20% Semillon **Vineyard:** Sauvignon Blanc: Bracken Ridge Vineyard (Pemberton)
Semillon: Channybearup Vineyard (Pemberton), Cybula Vineyard (Denmark)

Season Notes: An excellent growing season with cool, sunny days providing ample sunshine for adequate ripening. Full varietal expression showed at modest sugar levels. There was little or no disease pressure which allowed the fruit to fully express itself. 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 (550 L/t) and pressings were treated and fermented separately; free run fermented at 12-14°C, the pressings slightly warmer. A small portion of the wine was fermented naturally in 1 year old French puncheons. Approximately a quarter of the wine was aged in small stainless steel vessels with extended lees contact. 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 and Semillon. Light pale straw in colour. The nose is dominated by classic Pemberton Sauvignon Blanc characters of tropical gooseberry and paw paw. The Semillon imparts a textured lemon zest influence. All of these flavours surround an intense herbaceous core. Extended lees contact and partial barrel fermentation have provided background structure and mouthfeel with barely perceptible aromatic influence. This is a serious wine, more complex than the typical examples of this blend due to the various winemaking treatments, however the intense vibrancy is best enjoyed now or over the next 3 years.

Picking Data:

Date picked: 17th March – Sauvignon Blanc,
12th March - Semillon
Baume: 12.1 (S.B.), 11.0 (Semillon)
pH: 3.43 (S.B.), 3.35 (Semillon)
T/A: 7.2g/L (S.B.), 6.8g/L (Semillon)

Wine Data:

Alcohol: 12.5%
pH: 3.23
T/A: 8.3g/L
Residual Sugar: 2.7g/L