



CASTELLI ESTATE



CASTELLI 2010 CABERNET SAUVIGNON

Variety: 100% Cabernet Sauvignon | **Vineyard:** 100% Riversdale Block 6 (Frankland River)

Season Notes: An excellent growing season. Lower than average Spring rainfall ensured that canopies were not excessively vigorous. Mild, sunny summer conditions coupled with fine weather throughout harvest ensured that there was balanced flavour and tannin ripeness at moderate sugar levels. Picking was conducted to obtain maximum varietal flavour. The vineyard site was specially selected, fruit thinned to 1 bunch per shoot (4T/Ha) and leaf plucked to allow maximum air flow and sunlight.

Winemaking: Pre-fermentation cold soaking followed by a clean, warm (25-30 Degrees C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, also 3 x rack-returns during ferment. Yeast strain used was BDX. Total time on

skins was 22 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet, Vicard and D'Aquitaine).

Tasting Note: The fourth vintage of Castelli Cabernet Sauvignon from this vineyard shows an amazing consistency of site terrior. The wine has a purity of classic Cabernet aromas of dark blackcurrant fruit with some leafy tobacco and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. This well structured wine will age well over the next 10 years.

Picking Data:

Date picked: 9th April
Baume: 13.4
pH: 3.75
T/A: 5.8g/L

Wine Data:

Alcohol: 13.9%
pH: 3.62
T/A: 6.8g/L
Residual Sugar: <2g/L