



CASTELLI ESTATE



CASTELLI 2010 RIESLING

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

Season Notes: An excellent growing season with cool, sunny days providing ample sunshine for adequate ripening. Full varietal expression showed at modest sugar levels. Picking was conducted to obtain the delicate balance of 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 GHM. Cool fermentation in insulated tanks at approx 12-14 degrees C. Fermentation was ceased at 3.2g/L of residual sugar.

Tasting Note: A fine example of cool climate Porongurup Riesling. Clean, aromatic citrus and lime core overlaid with a floral, slatey perfume. The crisp natural acidity gives great structure and backbone to the wine, whilst the Germanic influences of skin contact and long pressing cycle provide mid-palate minerality. 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: 15th March
Baume: 11.4
pH: 3.01
T/A: 9.4g/L

Wine Data:

Alcohol: 12.4%
pH: 3.07
T/A: 9.0g/L
Residual Sugar: 3.24g/L