



CASTELLI ESTATE



CASTELLI 2010 SHIRAZ

Variety: 100% Shiraz | **Vineyard:** 100% Riversdale Block 4 (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. 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 specialized gentle tannin extraction method, also 2 x rack-returns during

ferment. Yeast strains used were RC212 and ActB. Total time on skins was 14 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: Like the Cabernet this is the 4th consecutive vintage of Castelli Shiraz from the same vineyard and the site continues to impress in its consistency of flavour and varietal definition. The wine displays opulent aromas of black fruits, plum pudding and touches of spice, black pepper and star anise. The palate is full bodied and deeply layered with complex savoury characters enhancing the sweet fruited mid palate. The oak is seamlessly integrated with the fruit and fine tannin structure. This wine will be able to be confidently cellared over the next 10-12 years.

Picking Data:

Date picked: 19th March
Baume: 14.2
pH: 3.62
T/A: 5.65g/L

Wine Data:

Alcohol: 14.3%
pH: 3.69
T/A: 6.0g/L
Residual Sugar: <2g/L