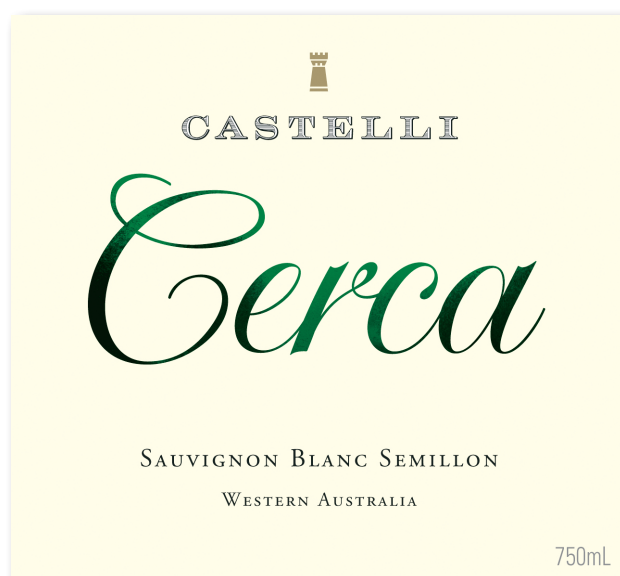




CASTELLI ESTATE



## CASTELLI 2011 "CERCA" SAUVIGNON BLANC/SEMILLON

**Variety:** 88% Sauvignon Blanc, 12% Semillon

**Vineyard:** Sauvignon Blanc - Olde Eastbrook Vinyard (Pemberton), Semillon - Blakers Vinyard (Pemberton)

**Season Notes:** 2011 was an almost perfect growing season in Pemberton. A relatively warm, dry winter & spring ensured that vigour was kept under control. The warm days and cool nights resulted in earlier than normal picking times. There was little or no disease pressure which allowed the fruit to fully express itself.

**Winemaking:** Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 degrees C and the pressings slightly warmer. A small portion of the wine was fermented naturally in 1yr old French Puncheons. Another portion was aged in small stainless steel vessels with extended lees contact. All parcels 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 the riper spectrum of Pemberton Sauvignon Blanc, characters of tropical gooseberry and passionfruit with hints of sweet herbs. The Semillon imparts a textured lemon zest influence. All of these flavours surround an intense herbaceous core. Extended lees contact and partial barrel fermentation has provided some background structure and mouthfeel with little aroma influence. This is a drier, more complex style 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:

<b>Date picked:</b>	28th Feb (Sauv Blanc)	28th Feb (Semillon)
<b>Baume:</b>	12.9	11.8
<b>pH:</b>	3.34	3.35
<b>T/A:</b>	7.5g/L	7.7g/L

### Wine Data:

<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.25
<b>T/A:</b>	7.4g/L
<b>Residual Sugar:</b>	2.9g/L