



CASTELLI ESTATE



CASTELLI 2011 RIESLING

Variety: 100% Riesling | **Vineyard:** 100% Porongurup (Ranson and Parker Vineyards)

Season Notes: 2011 saw virtually two vintages in one with mild, cool and sunny days allowing the whites to develop aromatic ripeness without excessive phenolic development followed by warm, dry conditions for the reds. With virtually perfectly timed rainfall throughout the growing season, canopies were healthy, disease free and not showing excessive growth. 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 2.7g/L of residual sugar.

Tasting Note: This wine is a fine example of cool climate Porongurup Riesling from an excellent vintage. A bouquet of aromatic citrus blossom, mandarin and spicy wildflowers surround a tightly wound lime core. 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 or more.

Picking Data:

Date picked:	15th Mar (Parker)	20th Mar (Ranson)
Baume:	11.4	11.8
pH:	3.07	3.09
T/A:	9.2g/L	8.1g/L

Wine Data:

Alcohol:	12.5%
pH:	3.04
T/A:	7.9g/L
Residual Sugar:	2.7g/L