



CASTELLI ESTATE



CASTELLI ESTATE 2011 SHIRAZ

VARIETY 93% Shiraz, 7% Malbec **REGION** Shiraz - Frankland River, Malbec - Mount Barker

SEASON NOTES

2011 will be remembered as an almost perfect growing season in WA. Good winter rains and a dry spring ensured that vigour was kept under control. The dry start was helped out by early January rains and a gradual warming trend. A mild, dry autumn ensured that there was little or no disease pressure which allowed the fruit to fully express itself. These vineyard sites were 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.

WINEMAKING

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. Twice daily pump-overs, using specialised gentle tannin extraction method, also 2 rack-returns during ferment. Yeast strains used were RC212 and ActB. Total time on skins was 14 days to retain maximum intensity and soft tannins. Fifteen months in 50% new French and American oak barriques and Puncheons (Sirigue, Saury and Bossuet).

TASTING NOTE

This is the first year for Castelli Estate that some Mt Barker fruit has been included in our Shiraz. This has provided a spicy lift and some high notes of fennel and cracked black pepper to the typical Frankland River opulence and plummy richness. The oak is seamlessly integrated with the layered fruit and fine, savoury tannin structure. This wine will be able to be confidently cellared over the next 7-10 years.

WINE MATCH

Hearty meat dishes or tomato based sauces.

PICKING DATA

Date Picked:	15th March (Cabernet)	30th March (Malbec)
Baume:	14.0	14.8
pH:	3.71	3.60
T/A:	5.3 g/L	5.7 g/L

WINE DATA

Alcohol:	14.4%
pH:	3.54
T/A:	7.05 g/L
Residual Sugar:	<2 g/L