



CASTELLI ESTATE



CASTELLI 2011 TEMPERANILLO

Variety: 92% Temperanillo, 8% Cabernet Sauvignon

Vineyard: Temperanillo: 100% Mazza Vineyard (Donnybrook), Cabernet: 100% Riversdale Block 6 (Frankland River)

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. The vineyard was specially selected due to its enviable reputation for producing outstanding Spanish and Portuguese varieties.

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 3 x rack-returns during ferment. Yeast strain used was F83. Total time on skins was 16 days to allow for tannin development and balance whilst retaining the intense fruit aromatics. The wine was aged for 15 months in one and two year old French Barriques to retain the fruit forward nature of the wine and minimize new oak impact.

Tasting Note: This is our first vintage of Castelli Temperanillo and a very specific style was intended with this wine. Our aim was to produce a "bright" fruited wine with minimal oak impact so that the exotic flavours and savoury tannins of the variety can show. Aromas of perfumed pomegranates, redcurrants and black cherry blossom leap out of the glass with these flavours leading to a palate that shows hints of sarsaparilla and prunes. The distinctive chalky tannins of Temperanillo come to the fore here and are beautifully intertwined with the fruit flavour. Oak plays only a supporting role here in harmonizing the fruit/tannin balance, likewise the small Cabernet addition simply aids structure rather than aromatic impact. The structure of this wine would suggest that it will age gracefully over the next 7-10 years.

PICKING DATA

Date Picked: 12th Mar
(Temperanillo)
Baume: 14.1
pH: 3.54
T/A: 4.6g/L

WINE DATA

Alcohol: 14.3%
pH: 3.52
T/A: 6.3g/L
Residual Sugar: <2g/L