



CASTELLI ESTATE



CASTELLI "CHECKMATE" 2012 DOLCINO

VARIETY 61.5% Gewurztraminer, 38.5% Riesling REGION Mount Barker

SEASON NOTES

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically two vintages rolled into one. For the first time in many years there were above average winter and spring rainfalls, this combined with excellent weather over flowering allowed for even canopy development and ripening across all varieties. With fine weather and the lack of extreme conditions early in vintage the whites were able to develop flavours in sync with sugar development. Once the whites were harvested the sun gods came out allowing the reds to fully ripen both in flavour and tannin development. An excellent red gum blossom also meant that there was little disease pressure from bird damage.

WINEMAKING

Cool fermentation in insulated tanks at 12-14°C. Both parcels were vinified separately. Gewurztraminer free run and pressings separated and fined individually before co-fermentation. Only the free-run portion of Riesling was used. Gewurztraminer was allowed to ferment to near dryness before addition of partially fermented Riesling juice. Fermentation ceased at approx 21g/L of residual sweetness.

TASTING NOTE

This wine is an interesting take on two classic Alsace varieties. The full, rich flavours from fully ripened Gewurztraminer impart a lovely intense aromatic reminiscent of strolling through a rose garden in full bloom. This is integrated with some tight limey acidity and focus from the Riesling to provide a lovely balance of rich fruit flavour, structured acidity and natural sweetness.

FOOD MATCH

Spicy Asian dishes.

PICKING DATA

Date Picked:	24th Feb (Gewurtz)	9th March (Riesling)
Baume:	12.3	11.6
pH:	3.3	3.12
T/A:	6.9 g/L	8.5 g/L

WINE DATA

Alcohol:	11.3%
pH:	3.30
T/A:	7.7 g/L
Residual Sugar:	20.7 g/L