



CASTELLI ESTATE



CASTELLI “CHECKMATE” SAUVIGNON BLANC SEMILLON

VARIETY 88% Sauvignon Blanc, 12% Semillon REGION Pemberton - Western Australia

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

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. A small portion of the wine was fermented naturally in one year 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 sample of the quintessential 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 passionfruit and greengage. The Semillon imparts a textured lemon zest influence and also some hints of classic Margaret River cut grass. 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 drier, more complex style of SBS is best enjoyed now or over the next three years.

FOOD MATCH

As an aperitif or with a zesty seafood salad.

PICKING DATA

Date Picked:	7th March (Sauv Blanc)	1st March (Semillon)
Baume:	13.2	11.4
pH:	3.32	3.25
T/A:	7.6 g/L	7.1 g/L

WINE DATA

Alcohol:	13.2%
pH:	3.25
T/A:	6.8 g/L
Residual Sugar:	2.4 g/L