



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2012 TEMPRANILLO

VARIETY 100% Tempranillo REGION Great Southern

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

The hand picked fruit was cold soaked for five days prior to fermentation in small open fermenters. It was then hand plunged twice daily for gentle extraction of flavour and tannin. Minimal new oak used and the wine was aged in two and three yr old French barriques for 15 months.

TASTING NOTE

From the outset we wanted this wine to highlight the bright berry fruit aromas and showcase the lovely savoury tannins of the variety. For this reason there is minimal influence of new oak flavour and tannin, the use of two & three year old barriques help provide balance and support. An incredibly vibrant wine from start to finish; the highlight being the classic savouriness of the palate which makes this wine suitable to a wide range of food styles.

PICKING DATA

Date Picked: 10th March 2012
Baume: 14.1
pH: 3.53
T/A: 5.7 g/L

WINE DATA

Alcohol: 14.4%
pH: 3.62
T/A: 5.5 g/L
Residual Sugar: <1 g/L