



CASTELLI ESTATE



CASTELLI ESTATE 2012 CABERNET SAUVIGNON

VARIETY 94% Cabernet Sauvignon, 6% Malbec REGION Frankland River

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

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. Twice daily pump-overs, using specialised gentle tannin extraction method, also three rack-returns during ferment. The yeast strains used were BDX and FX10. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D'Aquitaine).

TASTING NOTE

The sixth vintage of Castelli Cabernet Sauvignon from this vineyard continues to show an amazing consistency of site terrior. The wine has a purity of classic Cabernet aromas of sweet blueberries with some overlaid liquorice and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. A little tweak of Malbec helps give a mid-palate punch to the wine. This well structured wine will age well over the next 10-12 years.

FOOD MATCH

Osso bucco or any rare meat dish.

PICKING DATA

Date Picked: 18th March
Baume: 14.8
pH: 3.74
T/A: 5.25 g/L

WINE DATA

Alcohol: 14.5%
pH: 3.66
T/A: 6.1 g/L
Residual Sugar: <1 g/L