SILVER
Canberra
Int. Riesling
Challenge

SILVER
Australian
Cool Climate
Wine Show

CASTELLI 2012 RIESLING

Variety: 100% Riesling

Vineyard: 100% Porongurup (Marion and Parker Vineyards)

Season Notes: We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically 2 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. Chardonnay and Riesling were the outstanding white varieties of the vintage with outstanding balance of flavour and acid.

Winemaking: Pre-press skin contact of 4 hours to give palate weight and texture. Only free run extract of 490L/Tonne was used with 48hrs lees settling. Yeast used was R-HST. Cool fermentation in insulated tanks at approx 12-14 degrees C. Fermentation was ceased at 3.2g/L of residual sugar.

Tasting Note: This wine is fine example of cool climate Porongurup Riesling from another excellent vintage. A bouquet of floral ctrus blossom with sprinkles of lemon sherbet and lime juice surround a tightly wound lime core. The crisp, talcy natural acidity gives great structure and backbone to the wine, whilst the Germanic influences of skin contact and long pressing cycle provide finely focused mid-palate minerality. The structure and fruit weight of this wine are the trademark qualities of this region and this will ensure confident cellaring for the next 10 years or more.

PICKING DATA

Date Picked:	9th Mar (Parker)	13th Mar (Ranson)
Baume:	11.6	11.0
pH:	3.12	3.19
T/A:	8.5g/L	8.0g/L

WINE DATA

Alcohol:	11.7%
pH:	3.19
T/A:	8.0g/L
Residual Sugar:	3.2g/L