



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' BLANC

VARIETY 100% Chardonnay REGION Great Southern, Western Australia

SEASON NOTES

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. 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. 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 exquisite balance of flavour and acid.

WINEMAKING

The hand-picked fruit was chilled overnight to 5°C then whole bunch pressed directly to barrel. Various yeast cultures were used. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in 40% new, tight grain, French barriques (low toast) in temperature controlled conditions. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure. Bottling was conducted in late November when the oak/fruit balance was at its optimum.

TASTING NOTE

Our aim in creating a wine as bold as this was to create a wine we believed could represent the style best suited to the cool climate of Denmark. Inspired by the modernist Grand Cru producers of Chablis, it was the vineyard that drove the direction of this wine, with the level of flavour intensity governing the amount of oak and winemaking influence. The other portions were picked at the optimum flavor profile, whilst always keeping in mind the overall balance. 100% fermentation on full solids has provided an array of flavours and complexity that intertwines in and around the solid core. The winemakers describe this as a chardonnay for "Riesling Freaks" with its tight structure and piercing acidity, however at its heart is the purity of Chardonnay character.

PICKING DATA

Date Picked:	24 Feb (Pick 1)	6 March (Pick 2)
Baume:	11.1	12.2
pH:	3.04	3.21
T/A:	10.9 g/L	8.7 g/L

WINE DATA

Alcohol:	12.7%
pH:	3.19
T/A:	8.4 g/L
Residual Sugar:	<2 g/L