



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' ROUGE 2012

VARIETY 77% Cabernet Sauvignon 19% Shiraz 4% Malbec 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 fruit underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) and three rack-returns during ferment. Total time on skins was 26 days for Cabernet, 18 days for Shiraz and Malbec, this allowed for tannin development and balance. All red barrels in the winery were tasted and assessed to achieve the best vintage blend. Approximately 70% of the selected barrels were from new French oak, with the remainder 1 yr old.

TASTING NOTE

As with the previous two vintages of Il Liris, the aim when selecting barrels for the final wine was to look for those providing the best balance of structure and fruit weight, with structure being the foremost criterion. Likewise with previous vintages the wine is Cabernet dominant with a purity of Cabernet fruit expression shining through aromatically. The Shiraz brings an earthy spiciness and mid-palate richness, with its softer tannins playing a support role to the layered Cabernet backbone. It is a wine that provides a myriad of complexity with each mouthful where every return to the glass provides something new. This powerfully structured, well balanced wine will age well over the next 10-15 years.

PICKING DATA

Date Picked:	18 March (CAB)	15 March (Shiraz)	11 April (Malbec)
Baume:	14.2	14.4	12.6
pH:	3.70	3.90	3.83
T/A:	6.2 g/L	4.9 g/L	5.8 g/L

WINE DATA

Alcohol:	14.9%
pH:	3.67
T/A:	6.1 g/L
Residual Sugar:	<1 g/L