



CASTELLI ESTATE



CASTELLI "CHECKMATE" 2013 DOLCINO

VARIETY 63% Gewurztraminer, 37% Riesling REGION Mount Barker

SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage.

WINEMAKING

Cool fermentation in insulated tanks at 12-14°C. Both parcels were vinified separately. Gewurztraminer free run and pressings separated and fined individually before co-fermentation. Only the free-run portion of Riesling was used. Gewurztraminer was allowed to ferment to near dryness before addition of partially fermented Riesling juice. Fermentation ceased at approx 18g/L of residual sweetness.

TASTING NOTE

This wine is an interesting take on two classic Alsace varieties. Tightly focused Riesling provides a limey, citrus core for the full, rich flavours of Gewurztraminer that impart a lovely intense aromatic; reminiscent of strolling through a rose garden in full bloom.

FOOD MATCH

The structured acidity and natural sweetness makes this wine ideally suited to spicy Asian style dishes and blue cheese.

PICKING DATA

Date Picked:	24th Feb (Gewurtz)	9th March (Riesling)
Baume:	12.3	11.6
pH:	3.3	3.12
T/A:	6.9 g/L	8.5 g/L

WINE DATA

Alcohol:	11.3%
pH:	3.30
T/A:	7.7 g/L
Residual Sugar:	20.7 g/L