



CASTELLI ESTATE



CASTELLI "CHECKMATE" 2013 SAUVIGNON BLANC SEMILLON

VARIETY 63% Sauvignon Blanc, 37% Semillon REGION Pemberton - Margaret River

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

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. A small portion of the wine was fermented naturally in one year old French puncheons. Another portion was aged in small stainless steel vessels with extended lees contact. All parcels were fined separately then blended according to taste.

TASTING NOTE

Light pale straw in colour. An intense mix of aromatics ranging from tropical guava and passionfruit with underlying honeydew and hints of lantana. The palate is pristine and fresh with a textural pithiness dancing on the tongue. The zingy flavour profile of this wine ensures it can be enjoyed on its own or with a wide range of light aperitif or Asian dishes. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

FOOD MATCH

As an aperitif or with a zesty seafood salad.

PICKING DATA

Date Picked:	4th March (Sauv Blanc)	24th February (Semillon)
Baume:	12.2	11.8
pH:	3.42	3.43
T/A:	6.5 g/L	5.5 g/L

WINE DATA

Alcohol:	13.2%
pH:	3.28
T/A:	6.9 g/L
Residual Sugar:	2.6 g/L