



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2013 FUME BLANC

VARIETY 100% Sauvignon Blanc REGION Pemberton

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. Some extended skin contact was used to enhance mouthfeel and aromatic extraction. Only the free run fraction (580L/T) was used for this wine. Juice was sent directly from the press to a mix of new and one year old Fontainbleu oak on full solids and allowed to ferment naturally until dryness.

TASTING NOTE

Each time this wine is approached something new emanates from the glass. Aromatics of a mixture of super intense paw paw with lashings of classic Sauvignon herbaceous and tropical notes. The oak is understated, yet does provide some smoky complexity and tannic support. The extended lees and solids contact provides richness and texture to the palate. This wine will suit ageing over the next 5-7 years, although it's intensity and complexity is lovely now.

PICKING DATA

Date Picked: 4th March 2013
Baume: 12.8
pH: 3.45
T/A: 6.5 g/L

WINE DATA

Alcohol: 13.5%
pH: 3.35
T/A: 6.4 g/L
Residual Sugar: <1 g/L