



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2013 GEWURZTRAMINER

VARIETY 100% Gewurztraminer 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

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. The free run fraction (580L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 degrees C and the pressings slightly warmer. Part of the free run fraction was fermented with indigenous yeast in small (older) oak vessels for complexity. All parcels were fined separately then blended according to taste.

TASTING NOTE

The aim of this wine was to provide elegance, balance and complexity whilst preserving the classic, highly aromatic qualities of the variety. With the use of several small batch winemaking techniques and attention to detail we feel that our aim has been achieved. Intense rose petal and orange blossom aromas have been encased with a balanced mouthfeel and texture; beautifully pure and enticingly complex.

FOOD MATCH

A perfect accompaniment to spicy Asian cuisine or simply enjoyed on its own.

PICKING DATA

Date Picked: 6th March 2013
Baume: 12.4
pH: 3.55
T/A: 5.3 g/L

WINE DATA

Alcohol: 13.2%
pH: 3.41
T/A: 6.5 g/L
Residual Sugar: 3.8 g/L