



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2013 TEMPRANILLO

VARIETY 90% Tempranillo, 5% Cabernet Sauvignon, 5% Malbec REGION Geographe

SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties and earlier ripening red sites. Intermittent rain held up the other red varieties sugar accumulation which allowed for some excellent “hang-time” and ideal flavour/sugar balance. 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. Tannin ripeness was a feature of 2013 producing well structured, elegant reds. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage.

WINEMAKING

Hand picked fruit was cold soaked for five days prior to fermentation in small open fermenters. Hand plunged twice daily for gentle extraction of flavour and tannin. Minimal new oak used, aged in two and three year old French barriques for 15 months.

TASTING NOTE

Our aim with this wine is to highlight the bright ‘vinous’ characters of the variety and let the savoury tannins shine through. To do this we minimise the amount of new oak influence and use two and three year old French barriques purely for ageing and support. An incredibly vibrant wine from start to finish; luscious red berried fruit with ripe black cherry notes that lead to the classic savouriness on the palate. The European style of this wine makes it suitable to a wide range of food styles.

PICKING DATA

Date Picked: 11th March 2013
Baume: 13.6
pH: 3.65
T/A: 6.3 g/L

WINE DATA

Alcohol: 14.4%
pH: 3.62
T/A: 5.5 g/L
Residual Sugar: <1 g/L