



# CASTELLI ESTATE



## CASTELLI ESTATE 2013 CABERNET SAUVIGNON

**VARIETY** 92% Cabernet Sauvignon, 8% Malbec **REGION** Frankland River/ Mount Barker

### SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties and early ripening red sites with intermittent rain holding 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

The fruit underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30 Degrees C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also 3 x rack-returns during ferment. Yeast strains used were Clos and FX10. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D’Aquitaine).

### TASTING NOTE

The seventh vintage of Castelli Cabernet Sauvignon from this vineyard shows an amazing consistency of site terrior. The wine has a purity of classic Cabernet aromas of sweet blackberries with some overlaid mocha and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. A small addition of Malbec to the wine gives some suppleness and flesh to the mid palate and rounded support to the tannin backbone. This powerfully structured, well balanced wine will age well over the next 10 years.

### FOOD MATCH

Osso bucco or any rare meat dish.

### PICKING DATA

<b>Date Picked:</b>	8th April - Cabernet	11th April - Malbec
<b>Baume:</b>	14.0	14.6
<b>pH:</b>	3.84	3.83
<b>T/A:</b>	5.45 g/L	5.8 g/L

### WINE DATA

<b>Alcohol:</b>	14.6%
<b>pH:</b>	3.63
<b>T/A:</b>	6.4 g/L
<b>Residual Sugar:</b>	<2 g/L