



# CASTELLI ESTATE



## CASTELLI ESTATE 2013 SHIRAZ

VARIETY 93% Shiraz, 7% Malbec REGION Frankland River - Mount Barker

### 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

Pre-fermentation cold soaking for 5 days was followed by a clean, warm (25-30 Degrees C) ferment. Skin Macerations was twice daily pump-overs (using specialized gentle tannin extraction method) and 2 x rack-returns during ferment. Yeast strains used were RC212 and Clos. Total time on skins was 19 days to retain maximum fruit intensity and soft tannins. Maturation was fifteen months in 40% new French oak barriques and Puncheons (predominately Sirugue, Saury, and Bossuet).

### TASTING NOTE

This is a deep, brooding style of Shiraz that celebrates the combination of classic Great Southern characters from two sub-regions. The Frankland River portion supplies a base of rich mulberry with the Mt Barker fruit providing complexity with its spicy/black pepper overtones. There is an attractive earthy richness which is at the core of the fine boned, textural palate. The oak is seamlessly integrated with the layered fruit and fine, savoury tannin structure. This wine will be able to be confidently cellared over the next 7-10 years.

### WINE MATCH

Hearty meat dishes or tomato based sauces.

### PICKING DATA

Date Picked:	15th March Frankland	30th March Mt Barker
Baume:	13.6	13.7
pH:	3.79	3.83
T/A:	5.6 g/L	5.8 g/L

### WINE DATA

Alcohol:	14.3%
pH:	3.61
T/A:	6.75 g/L
Residual Sugar:	<2 g/L