



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' ROUGE 2013

VARIETY 54% Cabernet Sauvignon 26% Shiraz 20% Malbec **REGION** Great Southern, Western Australia

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°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also three rack-returns during ferment. Yeast strains used were Clos and FX10. Total time on skins was 26 days for Cabernet, 18 days for Shiraz and Malbec, this allowed for tannin development and balance. All red barrels in the winery were tasted and assessed to achieve the best vintage blend. Approximately 70% of the selected barrels were from new French oak, with the remainder one year old.

TASTING NOTE

The aim when selecting barrels for the final wine was to look for those providing the best balance of structure and fruit weight, with structure being the foremost criterion. The purity of Cabernet fruit expression shines through aromatically, the Shiraz brings an earthy spiciness and mid-palate plushness, with its softer tannins playing a support role to the layered Cabernet backbone. 2013 was arguably the best vintage we've ever had for Malbec, hence it's relatively high percentage this year. It provides a rich, structural element that supports the fruit sweetness and aromatics.. It is a wine that provides a myriad of complexity with each mouthful where every return to the glass provides something new. This powerfully structured, well balanced wine will age well over the next 10-15 years.

PICKING DATA

Date Picked:	8 April (Cab)	15 March (Shiraz)	11 April (Malbec)
Baume:	14.0	13.7	14.6
pH:	3.80	3.83	3.89
T/A:	5.9 g/L	5.8 g/L	4.9 g/L

WINE DATA

Alcohol:	14.8%
pH:	3.57
T/A:	6.9 g/L
Residual Sugar:	<1 g/L

*Vmblok™ glass closure to ensure confident