



CASTELLI ESTATE



CASTELLI 'CHECKMATE' 2014 SAUVIGNON BLANC SEMILLON

VARIETY 67.5% Sauvignon Blanc, 32.5% Semillon REGION Pemberton - Margaret River

SEASON NOTES

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening in white varieties enabling harvest to commence in late February and finishing mid March. The cool evenings and lack of extreme heat saw excellent flavour development in all white varieties. Acid retention and flavour balance was a particular feature of Chardonnay this year, with the aromatic varieties (Riesling and Sauvignon Blanc in particular) showing excellent definition of character.

WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. Post crushing the fruit was held for several hours pre-pressing for extended skin maceration. Only the free run fraction (550L/T) was used for this wine and fermented at 12-14°C. A small portion was fermented warm in small stainless vessels (300L) and old oak to add mouthfeel and texture.

TASTING NOTE

Light pale straw in colour. An intense mix of aromatics ranging from tropical guava and asparagus with underlying melon and hints of spiced herbs. The palate is pristine and fresh with a textural pithiness dancing on the tongue. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

FOOD MATCH

The zingy flavour profile of this wine ensures it can be enjoyed on its own or with a wide range of light aperitif or Asian dishes.

PICKING DATA

Date Picked:	7th March (Sauv Blanc)	25th February (Semillon)
Baume:	11.7	12.2
pH:	3.35	3.47
T/A:	9.0 g/L	6.1 g/L

WINE DATA

Alcohol:	13.0%
pH:	3.27
T/A:	7.3 g/L
Residual Sugar:	2.2 g/L