



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2014 FUME BLANC

VARIETY 100% Sauvignon Blanc REGION Pemberton

### 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. A small period of above average temperature just prior to Riesling harvest meant that care needed to be taken to reduce phenolic uptake. 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. A special section of the vineyard was pre-selected to provide the best possible base for this wine (most flavour/less exposure/higher acid). Fruit was crushed, chilled and held on skins prior to pressing direct to barrel. Only the free run fraction (580L/T) was used for this wine. A mix of new and 1yr old Fontainbleu oak was used for fermentation and allowed to ferment naturally until dryness on full solids. Barrels regularly received batonage over a 4 month period prior to final blending and bottling.

### TASTING NOTE

Each time this wine is approached something new emanates from the glass. Aromatics of a mixture of super intense paw paw with lashings of classic Sauvignon herbaceous and tropical notes. Extended post pressing skin maceration gives an amazing intensity to the wines aromatics and flavour profile. The oak is understated, yet does provide some smokey complexity and tannic support. The extended lees and solids contact provides richness and texture to the palate. This wine will suit ageing over the next 5-7 years, although it's intensity and complexity is lovely now.

### PICKING DATA

Date Picked: 7th March 2014  
Baume: 12.0  
pH: 3.15  
T/A: 9.0 g/L

### WINE DATA

Alcohol: 13.0%  
pH: 3.17  
T/A: 8.4 g/L  
Residual Sugar: <1 g/L