



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2014 TEMPRANILLO

VARIETY 91% Tempranillo 9% Cabernet Sauvignon REGION Geographe

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 across all varieties enabling harvest to commence in late February and finishing mid April. The cool evenings and lack of extreme heat saw excellent flavour development. Yet another cracking vintage in the southern regions of WA - making it eight years in a row.

WINEMAKING

The hand picked fruit was cold soaked for five days prior to fermentation in small open fermenters. It was then hand plunged twice daily for gentle extraction of flavour and tannin. Minimal new oak used and the wine was aged in two and three yr old French barriques for 15 months.

TASTING NOTE

Our aim with this wine is to highlight the bright 'vinous' characters of the variety and let the savoury tannins shine through. To do this we minimise the amount of new oak influence and use 2 and 3yr old French barriques purely for ageing and support. The addition of 9% Cabernet also plays a supporting role in helping lift the aromatics of the Tempranillo. Aromas of dark red berried fruit with overlaid cherry and mocha nuances emanate from the glass. The characteristic fine, savoury tannins then come to the fore on the medium bodied palate. This European styling make the wine well matched to a wide variety of food.

PICKING DATA

Date Picked: 14th March 2013
Baume: 14.0
pH: 3.65
T/A: 4.5 g/L

WINE DATA

Alcohol: 14.6%
pH: 3.67
T/A: 5.2 g/L
Residual Sugar: <1 g/L