



CASTELLI ESTATE



CASTELLI ESTATE 2014 CABERNET SAUVIGNON

VARIETY 95% Cabernet Sauvignon, 5% Malbec REGION Frankland River/ Mount Barker

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 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 F15. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D'Aquitaine).

TASTING NOTE

The wine displays the classic purity of cool climate Cabernet with aromas of sweet blackberries and cassis with some overlaid liquorice and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. A small addition of Malbec to the wine gives some muscularity and flesh to the mid-palate and rounded support to the tannin backbone. This powerfully structured, well balanced wine will age gracefully over the next 10-15 years.

FOOD MATCH

Osso bucco or any rare meat dish.

PICKING DATA

Date Picked:	15th April - Cabernet	17th April - Malbec
Baume:	14.8	14.2
pH:	3.78	3.53
T/A:	5.35 g/L	5.7 g/L

WINE DATA

Alcohol:	14.6%
pH:	3.58
T/A:	6.1 g/L
Residual Sugar:	<2 g/L