



CASTELLI ESTATE



CASTELLI ESTATE 2014 GREAT SOUTHERN RIESLING

VARIETY 100% Riesling REGION 45% Porongurup 55% 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 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

Harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. Early separation of free run and pressings (-430L/T) and an overall pressing of only 610L/T allowed for the delicacy of the variety to be preserved and minimise phenolics. Pressings and free run were fined and fermented separately. Fermentation was carried out under temperature controlled conditions (12-14°C) using neutral yeast to dryness.

TASTING NOTE

This wine is fine example of cool climate Great Southern Riesling sourced from two outstanding vineyards who's flavour profile marry beautifully. Intense floral aromatics of rose petals and musk perfume create an alluring first impression, there are also hints of white peachy stonefruit and lemon zest. These "pretty" aromatics are a perfect intro for the true star of this wine which is the immaculately balanced palate of intertwined citrus/lime flavoured core with tightly focused acidity.

FOOD MATCH

Fish dishes or aromatic Asian cuisine.

PICKING DATA

Date Picked:	6th March - Porongurup	12th March - Mt Barker
Baume:	11.2	11.2
pH:	3.15	3.25
T/A:	7.5 g/L	6.1 g/L

WINE DATA

Alcohol:	12.2%
pH:	3.08
T/A:	6.9 g/L
Residual Sugar:	2.8 g/L